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Childhood Calling!
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Origins of
Key Lime Pie

+ FEATURING

Yeasted Doughnuts: Step-by-Step for Success

Juneteenth Desserts with Britney Brown-Chamberlain

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SUMMER TOMATO-AND-CHEESE TARTS

The sturdy and sleek Ankarsrum Assistent Original Mixer is the ultimate professional-quality kitchen tool. Featuring a powerful motor located in the base of the mixer and an adjustable steel arm that holds the roller with a separate scraper, this mixer can simultaneously roll and knead, making bread dough all the more approachable and easy to work with. Try it for yourself with these margherita pizza-inspired tarts filled with fresh, sweet tomatoes, creamy burrata cheese, and fragrant basil.

Makes 12 servings

Dough:

- **¾ cup (180 grams) whole milk**
- **½ cup (120 grams) water**
- **⅓ cup (75 grams) unsalted butter, cubed**
- **1 large egg (50 grams), beaten**
- **4¼ cups (531 grams) all-purpose flour, plus more for dusting**
- **2 tablespoons (24 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **2¼ teaspoons (7 grams) active dry yeast**

Topping:

- **8 to 10 fresh Campari or plum tomatoes (about 226 grams), sliced ¼ inch thick**
- **Kosher salt, for sprinkling**
- **4 tablespoons (56 grams) olive oil, divided**
- **2 (8-ounce) containers (452 grams) mini burrata cheese balls, drained**
- **2 cloves garlic (8 grams), minced**
- **½ teaspoon (1 gram) crushed red pepper**

Garnish: fresh basil, flaked sea salt

1. For dough: In a medium saucepan, heat milk, ½ cup (120 grams) water, and butter over medium-low heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).

2. Place warm milk mixture and egg in mixer bowl with roller and dough knife attached. With roller resting on rim of bowl, mix on medium speed (3 o'clock) until combined.

3. In a medium bowl, whisk together flour, sugar, kosher salt, and yeast. Reduce mixer speed to lowest setting (12 o' clock), and gradually add flour mixture. Increase mixer speed to medium-low (2 to 3 o'clock), and mix just until a dough forms. Adjust arm to about 1 inch from side of bowl; set speed to medium-low (2 to 3 o'clock), and set timer for 10 to 12 minutes. Dough will be soft, smooth, and elastic when ready.

4. Turn out dough onto a clean surface; knead 3 to 4 times, and shape into a smooth round.

5. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

6. Lightly punch down dough. Cover and let stand for 10 minutes. Line 2 large baking sheets with parchment paper.

7. Turn out dough onto a very lightly floured surface, and roll into a 16x12-inch rectangle. Cut dough into 12 (4-inch) squares; place squares about 2 inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

8. Meanwhile, for topping: Place tomato slices on several layers of paper towels; lightly sprinkle kosher salt on both sides of tomatoes. Let stand for 45 minutes. Gently brush off excess salt and blot dry with paper towels.

9. Preheat oven to 375°F (190°C).

10. Using a ½-cup dry-measuring cup dipped in flour, firmly press a 3-inch-wide indentation in center of each dough piece. Prick indentations with a fork 4 to 5 times. Brush dough pieces with 2 tablespoons (28 grams) oil.

11. Divide each burrata ball in half. Crumble or tear 1 portion of cheese into each indentation.

12. In another medium bowl, stir together tomato slices, garlic, red pepper, and remaining 2 tablespoons (28 grams) oil; spoon mixture onto cheese on each dough piece.

13. Bake until lightly browned, 12 to 15 minutes, rotating pans halfway through baking. Garnish with basil and sea salt, if desired. Serve warm.

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cookbook corner

Bake Your Heart Out: Foolproof Recipes to Elevate Your Home Baking

Dan Langan's debut cookbook has something for everyone—from beginner bakers to the most experienced. It's filled with 100 recipes, beautiful photography, and pro tips for improving bakes of all kinds. Recipes such as Seriously Sesame Brownies, Ricotta and Pistachio Cannoli Tart, and more await! Read more about Dan on page 93.
bakedbydan.com

Giuseppe's Easy Bakes: Sweet Italian Treats

Winner of the 2021 *Great British Bake-Off*, Giuseppe Dell'Anno's second cookbook is filled with sweet yet simple Italian bakes he grew up eating and creating with his baker father. Along with vivid photos and detailed explanations throughout, you'll find rustic recipes such as Sbriciolata Alla Ciliegie (cherry crumble tart), Zaleti (polenta cookies with dried fruit), Cuor di Sicilia (sunken ricotta cake), and so much more.
giuseppedellanno.com

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➔ Purchase tickets at *williams-sonoma.squadup.com*.

baking retreats

Don't miss our fall and winter baking retreats!
Join us October 4–7 in the *Bake from Scratch* test kitchen in Birmingham, Alabama, with pie queen Erin Jeanne McDowell as she shares pie baking techniques for the perfect fall treat. Journey to a winter wonderland in the Swiss Alps for our holiday baking retreat December 6–11 or 12–17. Take in the sights of Zurich along with a lesson in chocolate at the Lindt Home of Chocolate and bread baking with Heddi Nieuwsma and then head to the Alpine village of Arosa to make Swiss cookies with Andie Pilot and indulge in the warming winter tradition of fondue.

➔ Register for current retreats, join the wait list for sold-out retreats, and sign up to be notified of future retreats at *bakefromscratch.com/baking-retreats*.

Summer Episodes and Special Requests
Listen to recent episodes of *The Crumb* with guests Erin Jeanne McDowell, who talks all things pie, and Laura Cortes of *Chubbee Kitchen*, who shares her process of selecting a new cookbook every two months to bake her way through. We want to hear from you, too! Email us at *bakefromscratch@hoffmanmedia.com* with the bakers and bloggers that you'd love for us to have on future episodes.

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Celebrating Summer with Pride

As much as I bake, there are times when I find myself craving flavors from my childhood and sneaking into the snack/cookie aisle of the grocery store to satisfy that craving. Then I think to myself, "If only there were from-scratch recipes for these beloved bites." Well, bakers, we did it! We cracked the code on some of the most nostalgic cookies and snacks. Your inner child will thank you for baking the cookies starting on page 83.

There's also another dialogue in my head that I wish younger Brian had known . . . and that is "You are beautifully you, and you will be OK, celebrated, and loved and shine that love to others." I am proud to be a part of the LGBTQIA+ community, and in the pages that follow, you will see other bakers, cookbook authors, and bloggers whom I join in this beautifully diverse food world and CELEBRATE as Pride Month returns in June. Last year, when I mentioned my husband in one of my letters, I received concerned correspondence that we had a typo and that surely I meant to say my wife. No typo was found. I am proud of who I am and to share my life with you openly and authentically. The rainbow-filled recipes that we feature in this issue are festive, fun, delicious, and perfect for your Pride celebrations—or any celebration that needs a festive and colorful bake! Be you, be proud, and celebrate everyone for their uniqueness—it's what makes the world and global baking community so beautiful.

Another spot that shines bright in the world is the South of France! Thanks to Rebekah Peppler's new book, *Le Sud*, we get to travel there on a culinary and visual journey that will leave you longing for sun-filled days by the ocean, glasses of rosé, and a chilled clafoutis for breakfast—read about her, this epic book, and why clafoutis for breakfast is the kind of life we need on page 31.

While dreaming about France, you'll also want to get a copy of *The French Ingredient*, a memoir by Jane Bertch. Not only do I get to call her a friend, but I am a huge fan of her culinary school, La Cuisine Paris, along the bank of the Seine in my heart home city, and the amazing life she has carved out for herself. Want to enjoy a sample of that French life? Join Jane (and us!) in Paris in October for a baking retreat that brings her book to life. We'll make croissants, baguettes, and brioche, explore bakeries and culinary shops, toast Jane and my beloved Paris on a Champagne cruise on the Seine under the Eiffel Tower at sunset—stop me when that doesn't sound good! More information can be found at *bakefromscratch.com/baking-retreats*.

As you turn the pages of this issue, I hope you see the beauty in nostalgic bakes, fabulous bakers, and things that make us smile—like epic blueberry muffins, because 'tis the season!

Preheat your oven; it's time to bake!

Brian

Brian Hart Hoffman
Editor-in-Chief

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GREEK FETA BREAD

Called *tiropsomo* in Greek, which translates to "cheese bread," this hand-shaped and stuffed flatbread is commonly eaten as a grab-and-go breakfast or an afternoon snack. The stabilizers and strengtheners in Platinum Yeast® from Red Star® help the dough stay pliable during shaping and bake up to a soft and light crumb that absorbs the feta goodness.

Makes 1 (13-inch) loaf

4¾ cups (594 grams) all-purpose flour, plus more for dusting
1½ cups (360 grams) warm water (120°F/49°C to 130°F/54°C)
¼ cup (56 grams) plus 2 tablespoons (28 grams) olive oil, divided
1 tablespoon (12 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
1 (0.25-ounce) package (7 grams) Platinum® Yeast from Red Star®
14 ounces (400 grams) creamy feta cheese (see Note)
1½ tablespoons (2 grams) chopped fresh parsley
1 tablespoon (1 gram) chopped fresh dill
Sesame seeds, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, 1½ cups (360 grams) warm water, ¼ cup (56 grams) oil, sugar, salt, and yeast at low speed until a shaggy dough forms, about 2 minutes.
2. Switch to the dough hook attachment. Bead at medium-low speed until a smooth, elastic dough forms, about 10 minutes. (Dough will be very soft but should not be overly sticky.)
3. Oil a large bowl. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
4. Line a rimmed baking sheet with parchment paper.
5. Turn out dough onto a lightly floured surface, and pat into a 15-inch circle that is thinner around edges than in center. Crumble feta onto dough, leaving a 1-inch border around edges; sprinkle with parsley and dill. Lightly press into dough to adhere. Fold sides of dough over filling to center, pinching seams to seal. Carefully turn dough over, and place on prepared pan. Press dough into a 13x10-inch rectangle. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.
6. Preheat oven to 425°F (220°C).
7. Brush remaining 2 tablespoons (28 grams) oil onto dough; sprinkle with sesame seeds. Using your fingertips, dimple dough and flatten any air pockets.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes. Let cool on pan on a wire rack for 10 to 15 minutes. Serve warm or at room temperature.

Note: *Creamy feta cheese is softer in texture and crumbles easier than standard feta, though it is not the same as pre-crumbled feta. Creamy feta can sometimes be labeled as French feta.*

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CATALOGING FAMILY CULINARY HISTORY

Judy Kahn and her daughters re-create and celebrate cherished heirloom recipes on their blog, My Back Kitchen

When did your love of cooking and baking begin?

Judy Kahn: My mom was an amazing cook and very talented. She would occasionally cater small parties, and by the time I was 12, she put me in charge of making cream puffs and éclairs. The process of learning about food at a young age, being exposed to cooking, and how my mom would bring the family together with food made a lasting impression on me. I inherited her love of cooking, baking, and the love of feeding people.

What inspired you and your daughters to start *My Back Kitchen*?

JK: A lot of my mother's recipes lived in her head. When I moved out of the house, I would be in the middle of cooking and say, "Mom, mine just doesn't come out like yours." And she'd say, "Well, you know what you're doing." When I would come home to visit, she would make dishes like *arroz con pollo*. (We have French and Hispanic heritages in our family.) I'd watch her cook, and say, "Mom, you never told me to do that." And she would reply, "Of course you do that! Everybody knows to do this to the chicken." This happened a lot. When she was writing recipes down, she would often forget instructions or ingredients because it was second nature to her; she didn't have to think about what she was doing or adding. Luckily, I did a pretty good job of documenting the recipes. One of my daughters, Lindsay, realized that I had also fallen into the habit of not writing everything down. After a while of asking me for exact measurements of ingredients, she took the bull by the horns and started to document everything. We launched the blog in 2020.

Are all the recipes on the website passed down through your family?

JK: It started as a way to preserve the recipes from my past and the recipes that we're currently making and, hopefully, to preserve those recipes for my grandchildren. Some recipes, like the *buñuelos*, which are similar to churros but are round, were handed down to me from many generations. Others are from my daughters or their husbands, like a few ice creams or cocktail recipes. They're all contributing to *My Back Kitchen*. At a recent family dinner, I made a new cake, and my eldest granddaughter said to me, "Grandma, this is amazing. Do you have it on the website?" I love that she knows that it will be there for her when she's ready.

Where does the name *My Back Kitchen* come from?

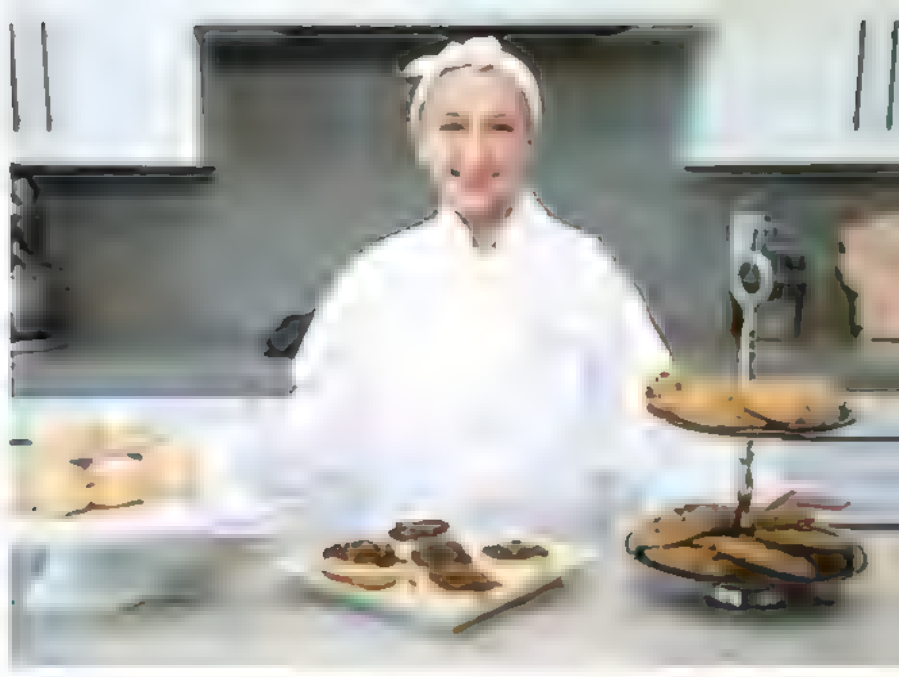
JK: I have a large pantry in my kitchen where we keep the secondary fridge and freezer that some people have in their garages. It's a baker's pantry dream. I have a drawer full of chocolate, dried fruits, and nuts. All my equipment is out and available. Essentially, it has everything a kitchen needs except an oven and a stove. Whenever my kids asked me where something was, I would say, "It's in my back kitchen; go look in my back kitchen." When we started doing the documenting and the website, I thought it'd be fun to call it *My Back Kitchen*. Everybody in my family hears me say that, but also, it's not just mine. It could be anybody's back kitchen.

Find more of Judy and her family's recipes and stories at *mybackkitchen.com*.

SAVORING THE SWEETNESS OF LIFE

If only we all lived as gracefully as Malia Jusczyk, the 2021 Greatest Baker

Written by Anne-Marie Pritchett | Designed by Jacqueline Guardiola



Malia Jusczyk created magic every time she stepped into the kitchen. A resilient spirit, she fearlessly poured her heart into baking, using only quality ingredients and taking on challenges, such as mastering macarons, with remarkable patience and grace. Malia crafted her distinctive Brown Butter, Toffee, Chocolate Chip Cookies entirely from scratch, and in 2021, this petite pâtissière took the title of the Greatest Baker.

Diagnosed with cancer at age two, Malia underwent torturous treatments. She then spent the next almost nine years of her life cancer-free, sucking every last drop of life out of those years. She found great joy in being a big sister to her best friend and little brother, Kole. In 2023, Malia's soul traveled on, but her spirit forever remains here with us. Her parting words, "I got this," epitomizes the positive spirit she radiated. Her mom believes she left those words as a message for everyone: "I got this. You got this. We got this. Believe in yourself and let your best self shine through."

Malia was a young child with an old soul who faced the odds head-on like a lion, never giving up, never giving in, and finding joy along the way. Here, her parents, Meg and Glen, share beautiful insight into the person she was and the lives she continues to touch.

"Malia loved to laugh, and her laugh was magic. If you heard it, you will remember it always! It was silly and pure. She giggled with her whole body, and her eyes twinkled with just the right amount of mischief."

"She had the most positive outlook and did not think life owed her anything. She was grateful for all she had and loved her friends and family fiercely. She would say, 'Mommy, it must be hard for you to see your daughter in so much pain.' That is the kind of empathy she had for others while she was enduring so much pain."

"Don't wait for life to be easier or better before you celebrate. Find the joy now. That was her message. This is a little girl who had to go through chemo, a stem cell transplant, surgery, countless needles and transfusions, yet she had the insight and strength to recognize still what a gift life truly is."

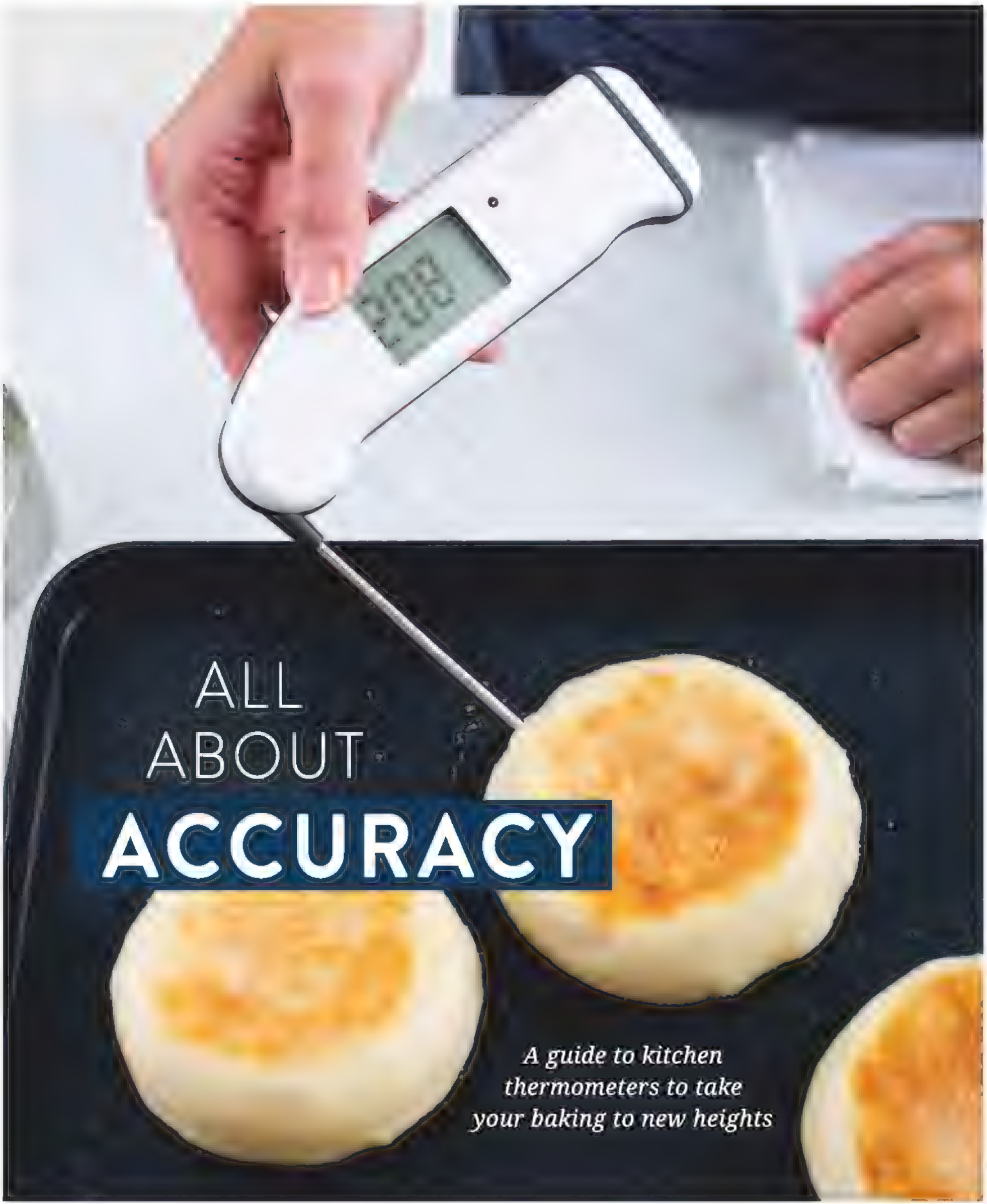
"Malia loved being an inspiration, and she made no excuses. She worked relentlessly to stay in shape for soccer and to show up and learn as much as possible at school and in life. Science let Malia's body down, but Malia's spirit and energy never let anyone down, and they never will. When everyone gave up, Malia just got started. She did her best with the worst odds. Her soul will never be matched."

In her memory, Malia's parents established the Facebook Group *Malia's Legacy Loves On*, and they intend to place remembrance pieces at each school she attended. Glen and Meg are also collaborating with XL Soccer in Orlando to name a park after her, featuring a bronze statue of Malia kicking a soccer ball at the entrance. The Town of Plainville just dedicated the tennis/basketball/multipurpose courts to Malia, and plans to rename the snack shack at Plainville Athletic League fields to "Malia's Sweet Treats."

Visit *Malia's Legacy Loves On* with the QR code below to learn her signature recipe that she created all on her own!

SCAN ME

Photography by Heidi Hope
www.greatestbaker.com



ALL ABOUT ACCURACY

A guide to kitchen thermometers to take your baking to new heights

With a range of kitchen thermometers available, you can find the ideal tool to suit your needs and help you become a better baker—guaranteed.

BAKED TO PERFECTION

To achieve exact doneness, allow the minimum bake time in the recipe before checking the temperature. Then insert the thermometer in the center at a slight angle and check the temperature referring to the guide below. If it's too low, check every few minutes until you reach the ideal temperature. For quick and accurate results, use an instant-read thermometer—it's a *Bake from Scratch* test kitchen favorite and the thermometer we would choose if we had to pick just one!

Cheesecakes	155–160°F	68–70°C
Custards	170–175°F	77–79°C
Yeast Breads	190°F	88°C
Cakes	200–205°F	93–96°C
Bundt Cakes and Quick Breads	205°F	96°C

CANDY/DEEP-FRY THERMOMETERS

Candy, or deep-fry, thermometers are sturdy, classic glass models or probe-style thermometers that clip to the side of your pot to precisely monitor temperatures. Just remember to keep the thermometer from touching the bottom of your pot or skillet, which will give you an inaccurate reading.

INFRARED THERMOMETER

Infrared thermometers use a laser to measure the surface temperature of your bakeware, grills, and cooking oil precisely and instantly. Point the thermometer at your target and press the trigger; the digital display will show you the temperature.

OVEN THERMOMETER

An oven thermometer is one of the easiest and most affordable ways to help your recipes come out flawlessly. Just hang the thermometer on the oven rack and set the temperature to 350°F (180°C). Wait until it confirms that the oven has reached the correct temperature, and don't worry if it fluctuates slightly—that's normal! But if your oven consistently reads hotter or cooler than what you set it to, don't fret, because you can easily calibrate it according to the appliance's instruction manual.

INSTANT-READ THERMOMETER

BFS FAVORITE

An instant-read thermometer is a probe-style thermometer that allows a baker to take immediate readings of ingredients or baked goods. By measuring the temperature of your liquids for dough recipes, you can ensure that your bake rises beautifully, and the right temperature for baked goods is key to achieving the perfect texture and flavor.

PROBE THERMOMETER

Leave-in probe thermometers have a pointed end, which is tethered to a heat-resistant cable that runs to a base with a temperature display. The probe thermometer is a golden asset when roasting meats, and in our test kitchen, we often use probe thermometers as candy/deep-fry thermometers since they frequently come with clips for attaching to pots or pans. Bonus: Many probe thermometers also include timers, making them a versatile and valuable addition to a kitchen.

Shop thermometers at *bakefromscratch.com/pantry*.

ALMOND EXCELLENCE

A Pittsburgh, Pennsylvania, bakery's historic cake

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY SIDNEY BRAGIEL

One of the things we love about our baking community is learning about new recipes, like this cake. It was brought to our attention during a Baking School with Williams Sonoma class. When we asked class participants to share their favorite treats from their local bakeries, the comments flooded in, and dozens of people mentioned the same thing: Burnt Almond Torte. We couldn't wait to research the recipe.

In 1970, after attending a national baking conference, Henry Prantl, founder of Prantl's Bakery in Pittsburgh, Pennsylvania, was inspired by a cake baking demonstration by a baker from Anaheim, California. At this time, almond farms in the area had a surplus of product, and the Almond Board of California was encouraging bakers to use almonds in their recipes. Prantl returned to Pittsburgh and got to work creating a cake that's become beloved to so many generations that in 2014, it was named the best cake in America by Huffpost.

Prantl's new creation consisted of two layers of yellow cake with a delicious custard filling. Prantl's Bakery was known for its buttercream, so of course, he sheathed the cake in a thick layer of his famous frosting and covered in candied toasted almonds. The torte gained nationwide traction, with California bakers creating their own versions. Two San Jose-area bakeries, Dick's Bakery and Peter's Bakery, even had a decades-long, though always friendly, rivalry among locals as to which had the better version.

If this cake is new to you, as it was to us, we promise it'll be one sweet meeting!

Have an heirloom family recipe you'd like to share? Send us details at *bakefromscratch@hoffmanmedia.com*.

BURNT ALMOND TORTE

Makes 1 (8-inch) cake

This legendary dessert consists of soft, vanilla-scented cake layers held together by luscious pastry cream. The reverse-creaming method of incorporating fat and liquid ingredients into dry ingredients minimizes gluten development and creates a light and airy crumb to the cake. The coating of candied almonds creates a beautiful textural contrast and delicate crunch when you bite through it to the creamy frosting. You can sprinkle extra almonds on each slice when serving or enjoy them by the handful for a sweet snack!

- **2¼ cups (281 grams) unbleached cake flour**
- **1½ cups (300 grams) granulated sugar**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ cup (113 grams) unsalted butter, softened**
- **¾ cup (180 grams) whole milk, room temperature**
- **¼ cup (56 grams) vegetable oil**
- **3 large egg whites (90 grams), room temperature**
- **3 tablespoons (45 grams) sour cream, room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **1 cup (254 grams) Vanilla Pastry Cream (recipe follows)**

Vanilla Buttercream (recipe follows)
Candied Almonds (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over all sides of pan.

2. In the bowl of a stand mixer, whisk together flour, sugar, baking powder, salt, and baking soda by hand. Add butter; using the paddle attachment, beat at medium-low speed until butter is incorporated and mixture resembles coarse crumbs, about 2 minutes.
3. In a medium bowl, whisk together milk, oil, egg whites, sour cream, and vanilla. With mixer on low speed, add one-third of milk mixture (about ⅔ cup or 180 grams) to flour mixture. Increase mixer speed to medium, and beat until light and fluffy, 1 to 2 minutes. Gradually add remaining milk mixture, beating until well combined and stopping to scrape sides of bowl. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 50 minutes to 1 hour. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on wire rack.
5. Cut cake in half horizontally. Place bottom layer on a serving plate or cake board. Spread Vanilla Pastry Cream on top, leaving a ¼-inch border around edges. Top with remaining cake layer. Spread Vanilla Buttercream on top and sides of cake. Press Candied Almonds into buttercream. Best served same day.

Note: *To make this cake ahead, frost the cake with a thin layer of Vanilla Buttercream, cover, and refrigerate up to overnight. Frost with remaining buttercream and press Candied Almonds into buttercream just before serving.*

Vanilla Pastry Cream

Makes 1⅔ cups

- **1½ cups (360 grams) whole milk**
- **½ cup (100 grams) granulated sugar, divided**
- **1 teaspoon (4 grams) vanilla extract**
- **4 large egg yolks (74 grams)**
- **3½ tablespoons (28 grams) cornstarch**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 tablespoons (28 grams) unsalted butter, softened**

1. In a large saucepan, whisk together milk, ¼ cup (50 grams) sugar, and vanilla. Heat over medium heat until steaming. (Do not boil.)
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and boiling, 4 to 5 minutes. Strain mixture through a fine-mesh sieve into a large bowl. Stir in butter in two additions. Cover with a piece of plastic wrap, pressing wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate until completely chilled, about 4 hours, or overnight.

Vanilla Buttercream

Makes about 3 cups

- **1⅓ cups (303 grams) unsalted butter, softened**
- **½ teaspoon (1.5 grams) kosher salt**
- **3¼ cups (390 grams) confectioners' sugar**
- **1½ tablespoons (22.5 grams) heavy whipping cream**
- **1 teaspoon (4 grams) vanilla extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Beat in cream and vanilla. Increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately, or cover and refrigerate for up to 2 days. Let buttercream soften, then beat until fluffy before using.

Candied Almonds

Makes about 4 cups

- **1 large egg white (30 grams)**
- **¼ cup (50 grams) sparkling or sanding sugar**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **1 teaspoon (3 grams) kosher salt**
- **3 cups (339 grams) sliced almonds**

1. Preheat oven to 300°F (150°C). Lightly spray a rimmed baking sheet with cooking spray.
2. In a large bowl, whisk egg white until foamy. Whisk in sugars and salt. Add almonds, gently tossing to coat. Spread almonds in a single layer on prepared pan.
3. Bake until golden, 20 to 25 minutes, stirring halfway through baking. Let cool completely. Store in an airtight container for up to 1 week.

bake FROM SCRATCH

BAKING RETREATS

It's time to take an adventure the *Bake from Scratch* way.

Our 2024 baking retreats will satisfy the wanderlust cravings of the most intrepid bakers. You'll learn techniques from top baking instructors, travel to areas with rich culinary traditions, and make new baking friends along the way.

September 10–18
IRELAND

September 20–27
SOUTH OF FRANCE

October 4–7
FALL BAKING IN BIRMINGHAM
with Brian Hart Hoffman
and Erin Jeanne McDowell

October 20–25
CELEBRATING THE BREADS OF FRANCE AND JANE BERTCH'S *THE FRENCH INGREDIENT*

November 8–11
SOUTHERN-STYLE HOLIDAY BAKING IN BIRMINGHAM
with Brian Hart Hoffman

December 6–11 and 12–17
SWITZERLAND

2025 Retreats to be Announced Soon!

For all the delicious details on these retreats and to register, email *events@bakefromscratch.com*. To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

blueberries

Embracing the allure of the blueberry

BY AMBER WILSON
PHOTOGRAPHY BY KYLE CARPENTER
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

There's nothing quite like the taste of a freshly picked blueberry. Its skin's deep, midnight-blue hue is captivating, and its delicate juices effortlessly burst from its plump, soft flesh. As a little girl growing up in Louisiana, I spent almost every twilight during early summer on my grandparents' back porch, watching the fireflies begin to pirouette under a sprawling oak tree as I sat with a seafoam green bowl filled with freshly picked blueberries still warm from the sun. A simple swathe of softly whipped cream kissed with vanilla and lemon zest nestled on top of the blueberries, perfectly complementing their juices and adding to their complexity. The lavender sky with gray clouds faded into darkness, and with it, the closing of another summer day.

The pleasure of making blueberry sweet dough pies and cobblers throughout the summer lies mainly in the fact that we waited nearly a year to taste the first blueberry, watching it ripen little by little until it's ready to be picked. The life cycle of a blueberry begins with a wintery white bloom that flourishes into a spectrum of rainbow-colored berries at different stages. As the bushes are fertilized, the luminous blooms form into a translucent light green berry, a blushing pink, and finally, its silvery-blue shade. The silver coating that gives the berries their lovely dusky appearance is called the "bloom," a natural film that acts as a barrier, protecting the skin from the environment, and as a shield, keeping your berries fresher for longer.

These beloved berries are native to North America and harvested from April to late September, depending on the variety. There is a wide range of blueberries, but you will find three main cultivated types when shopping for them. The moisture-loving North American highbush blueberries are the most common: irresistibly plump and sweet yet firm, with a lovely dusky-blue color. Lowbush berries, or wild blueberries, are generally found in the northern United States, particularly Maine, where the soil is acidic. These beady, deep violet gems pack a punch of concentrated sweet flavor in every bite. (The season for wild blueberries is short, but they are easily found in the freezer section!)

Get this spatula at →
bakefromscratch.com/shop.

Located in the southeastern United States, rabbit eye blueberries get their name from the berries' pretty pink tinge that closely resembles the color of a white rabbit's eye before turning dusty powder blue. Rabbit eye blueberries are large, with a powdery, slightly thicker skin that pops in your mouth, releasing wonderfully sweet juices.

When buying fresh blueberries, look for smooth, taut berries with a beautiful blue color and the "bloom," avoiding wrinkled or bruised berries. Gently shake the container; fresh berries should happily clatter freely. Move on if they clump together when shaken; if there are splotched, purple stains at the bottom of the container; or if there are any signs of mold.

Now that you have your divine batch of berries, these jewels must be handled carefully and properly stored for optimal savoring. Pour your berries onto a rimmed baking sheet or shallow plate and sort, discarding any shriveled or sly moldy ones. If you want your berries to last all week long (or even longer) in your fridge, let them sit in a diluted vinegar bath for 5 minutes, rinse them with a light spray of cold water, drain in a colander, and allow them to completely dry on a rimmed baking sheet lined with paper towels or a clean old dish cloth that you don't mind getting stained. Then store the berries in a shallow container in single-layered rows, using paper towels as a barrier between each layer. This will help keep your berries dry, as moisture is their nemesis. Tuck them in the back of your refrigerator, which will help preserve your berries even longer.

If you find yourself with a plethora of berries and want to capture the fruit's flavor and vibrant color while enjoying the taste of springtime and early summer months from now, blueberries freeze beautifully! Simply wash, drain, and allow the berries to dry completely. Spread them in a single layer on a rimmed baking sheet lined with parchment or wax paper and place them in the freezer until they are solid, about 2 hours. Transfer the berries to a heavy-duty resealable plastic bag, and store them in the freezer for up to 6 months. (Any longer and you risk them getting freezer burn and diminishing in flavor and color.) This method ensures the blueberries won't clump together, and they'll be delightful and juicy when ready to use them in your favorite blueberry recipes! If you use frozen berries when baking, prevent the berries from

bleeding into your batters by simply rinsing, draining, and patting dry the thawed berries before baking.

When you've had your fill of these fresh or frozen beauties in muffins, cakes, lattice pies, and tarts, another fantastic way to preserve blueberries at the height of the fruit's freshness is to make a Korean syrup called *cheong*. Using equal weights of clean and dry fresh blueberries and granulated sugar, layer the berries and sugar in a sterilized glass jar—ending with a layer of granulated sugar on top, which acts as a seal. Store the jar in the fridge for at least 1 week or up to 3 months; the longer it stands, the thicker the syrup. The blueberries will slowly release their natural juices, magically creating a deliciously sweet syrup. Strain the blueberry syrup into a resealable bottle and refrigerate it for up to 6 months. (P.S. The strained berries will have a lovely, concentrated berry flavor and make a wonderful addition to pies, tarts, and curds.) It's heavenly added to savory or sweet sauces or vinaigrettes, shaken into cocktails, drizzled on pancakes and waffles, or made into a gorgeous blueberry sorbet.

Besides fresh and frozen blueberries, you can purchase them dried, canned, or freeze-dried. Dried blueberries are a lovely substitute for recipes that traditionally include raisins or dried cranberries, such as scones, cakes, muffins, and cookies. Freeze-dried blueberries add a fresh, bright flavor that dissolves effortlessly in frosting, batter, whipped cream, or dough without disrupting the consistency or sweetness of your recipe. Simply pulse the freeze-dried blueberries in a food processor until finely ground. Also, you can add sugar to the ground freeze-dried blueberries for an effortless and enchanting blueberry sugar to use in countless recipes, like our Blueberry Croissant Muffins on page 55.

health & blueberries

As if you needed another excuse to devour blueberries, did you know blueberries are one of the healthiest fruits? Eating them may help prevent many types of cancer and promote good eyesight. Blueberries also contain resveratrol, the antioxidant compound known for its anti-aging properties. Plus, they're rich in fiber, vitamin C, and anthocyanins, which help to boost the immune system.

Blueberries are a much-awaited gift of early summer, and there is deep comfort in knowing I have plenty of these jewels stocked away in my kitchen in all their incarnations. I am reminded of my precious childhood twilit moments—endless bowls filled with warm berries beautifully contrasting with the cool, luscious whipped cream. Seasons fade and reemerge with splendor, much like our memories connected with food, if we only take the time to recognize those moments and embrace their power.

Bake with Blueberries

In this issue, don't miss:

Blueberry Croissant Muffins, **page 55**

Blueberry Crème Fraîche Layer Cake, **page 59**

Blueberry Slab Pie with Mascarpone Whipped Cream, **page 60**

Blueberry Frangipane Loaf Cake, **page 61**

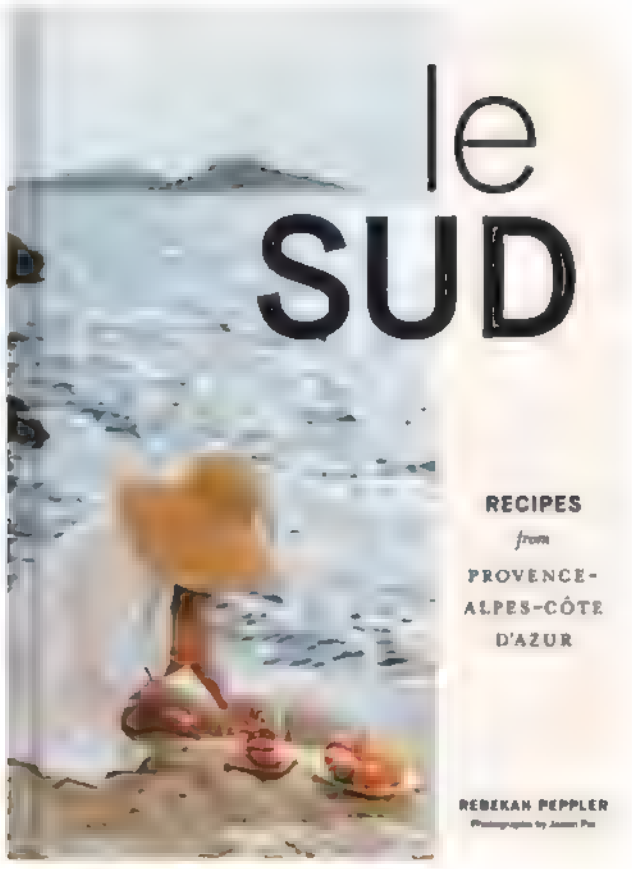
Blueberry Brioche Tarts, **page 61**

Bakery-Style Blueberry Muffins, **page 108**

SUMMERTIME IN THE SOUTH OF FRANCE

Author and New York Times *contributor Rebekah Peppler shares her passion for French culture and dives deep into her enchanting new cookbook,* Le Sud

BY AMBER WILSON / PHOTOGRAPHY BY JOANN PAI



Rebekah Peppler's love affair with the intimacy cultivated around eating significantly shaped her culinary journey, which was established as a child in Wisconsin. "My love for cooking and baking began early and at home in family kitchens. My grandmother in particular is a prolific baker. The Tarte à la Raspberry in *Le Sud* is loosely modeled after the raspberry dessert she made for my birthday every year. The first time I had a raspberry in the South of France—tiny, sweet, sun-warm—I was directly back in my childhood summers spent picking and immediately eating raspberries from the bramble in her huge garden."

Her love for cooking and baking grew as she earned a degree in pastry from the French Culinary Institute in New York and decided to move to the sparkling charm of Paris in 2015—pursuing her love for all things French and advancing her career as a writer. Rebekah's first cookbook, *Apéritif*, an excellent guide to the art of French *l'apéro*, was nominated for a James Beard Award and was recognized by the *New York Times* as one of the best cookbooks of 2018. Its success sparked excitement for her second book, *À Table*, which provides a more full-bodied reflection of French cuisine and food culture. And her third cookbook, *Le Sud*, is a love letter to the country's southern cuisine.

"The South of France is obviously such a magical part of the world but, honestly, the path to writing *Le Sud* was quite organic. In all my cookbooks—*Apéritif*, *À Table*, and now *Le Sud*—my work has been driven by a combination of curiosity for and love of French culture as it manifests

around the table and bar, my interest in writing from a research-driven point of view, and my personal, lived experience in France."

She continues, "Since I moved to Paris, I have taken the train out of Gare de Lyon to Provence over and over again—for *vacances* [vacations], to visit friends, and for work, including the ground research for *Apéritif* and to shoot some of *À Table*. The research for *Le Sud* started long before I decided to write the book, and the process of creating *Le Sud* simply meant I had to be there more and dig into the region in a deeper, multifaceted way. It's exactly the kind of work I love to do."

The elegant yet casual recipes in her cookbook mirror Rebekah's personal cooking style and the perspective of eating and drinking in the South of France. "All the recipes in *Le Sud* are meant to reflect the tables of Provence-Alpes-Côte d'Azur today. Some are classic, traditional dishes—tapenade, ratatouille, aïoli—and some are more modern interpretations using Provençal ingredients and techniques—such as the Olives, Extra Spicy, Pastis Chicken, or Greens with Tomato Vinaigrette. Many of the recipes also reflect my personal experience in and connection to the South of France. My goal when writing any recipe is that, long after the text is committed to the page, I'm making it at home for friends and family."

Rebekah describes the process of writing cookbooks as an exhilarating experience, and one of her favorite aspects is creating the visuals. After spending hours upon hours at the desk and in the kitchen, translating the written work and seeing it come to life through images is truly satisfying.

"I love the process of gathering inspiration, producing, and styling the shoots. My team—photographer Joann Pai, photographer assistant Kate Devine, and research assistant Laila Said—and I shot *Le Sud* across the south—in and around Marseille, the Luberon Valley, and at and around Julia Child's former holiday home near Grasse. Each place and different season have a unique energy to draw from, and it was an inspiring book to shoot. Joann is incredibly fun and collaborative to work with—she has this way with light that is truly special. We really played with that in *Le Sud*'s images."

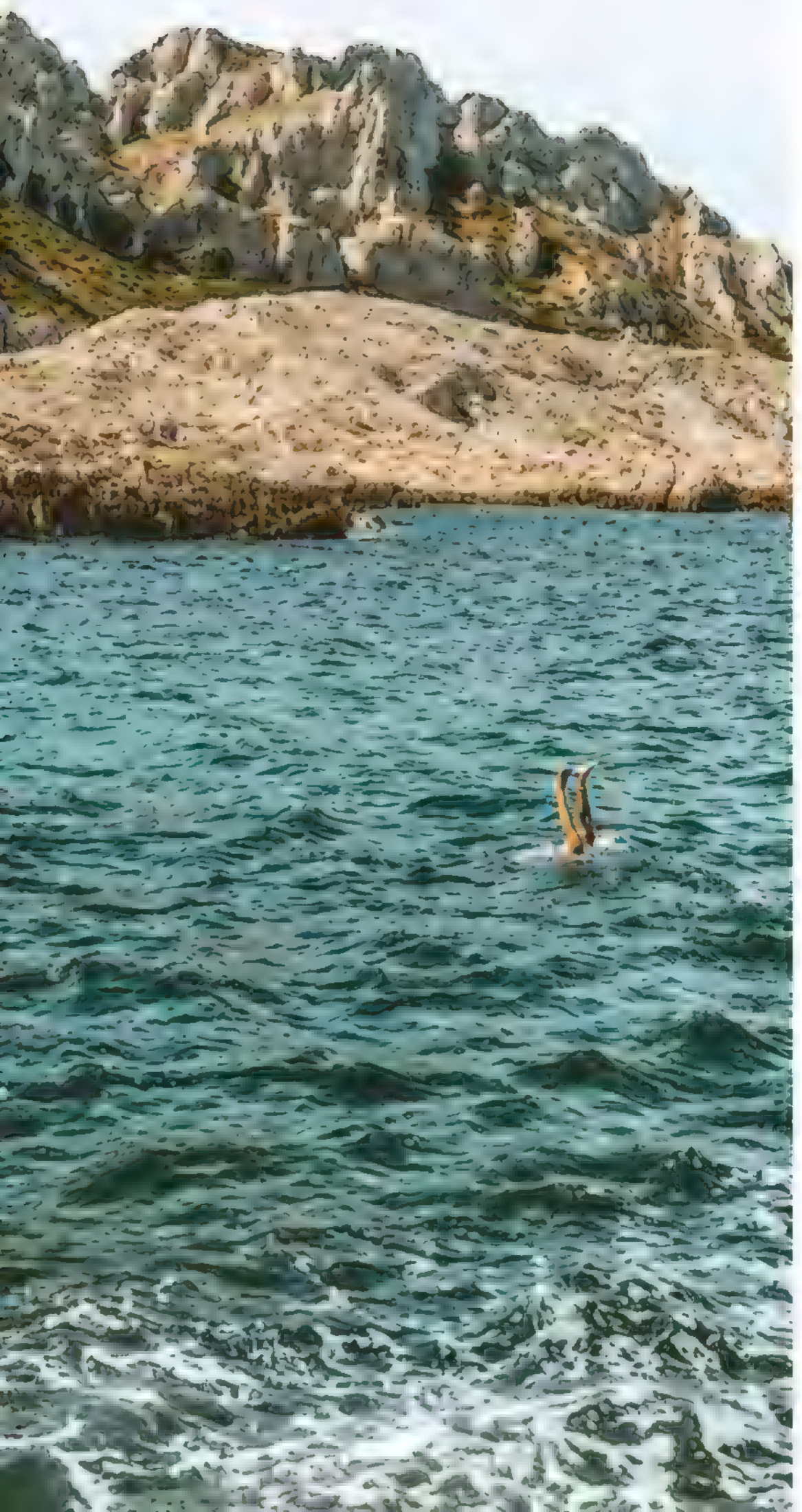
She continues, "Some of the images are straight food shots which are, of course, important to a cookbook, but many of them aim to tell the larger story and serve to transport the reader. Approaching storytelling from all these different angles—text, recipes, images, design—is, to me, what makes creating a cookbook so special. One of the reasons I wrote and photographed *Le Sud* the way I did was in the hope that the book—and its recipes should you choose to make them—feel transportive. Another way I've found to translate the feeling of a French meal to your table, wherever it is, is to start with an *apéro*. That distinctly French ritual of ending the day and starting the night with little drink (a cocktail, a glass of wine, or something nonalcoholic and special) and snack is a surefire way to get into the French mindset."

Rebekah shares her appetite for cooking and baking with inspiring techniques she makes look effortless and approachable. When asked what her favorite recipe is from *Le Sud*, it's no surprise to hear her glorious plum clafoutis is at top the list. "The Reine Claude (or Other, Lesser Plums) Clafoutis is a favorite when I need a dessert that feels fancy and I don't have a ton of time—but also want something more than piling chocolate bars, fresh fruit, in-the-shell-nuts, and vintage nutcrackers on the table and calling it. The custard—rich and creamy and lightly sweet—wraps around the fruit in such a luxe way. The recipe in the book uses Reine Claude plums, also known as greengage plums, which I love when they're in season, but you can use any stone fruit you like. It's also very good/almost better the next day for breakfast, which is something I love and value in any dessert."

Her recipes embody the vibrant and dynamic spirit of the South of France, bringing people together and creating intimate sun-kissed moments that glow long after the summer has faded. Through her dishes, she reminds us to embrace the joy of life and leaves us with a few simple words of wisdom, "Be kind, practice letting things go, and always keep a dish of flaky salt on the table."

Rebekah is a Paris-based writer, stylist, and author. She is the author of *À Table*; the James Beard Award-nominated *Apéritif*; *Honey*, a Short Stack Edition; and *Le Sud*. She is a regular contributor to the *New York Times*, and her recipes, food, and travel writing have appeared in numerous publications. When she's not working, you can find her cooking, eating, and drinking in the 18th arrondissement, where she lives with her partner.

Find Rebekah at *rebekahpeppler.com* and on Instagram at @rebekahpeppler.



REINE CLAUDE (OR OTHER, LESSER PLUMS) CLAFOUTIS

Makes 1 (10-inch/25-cm) clafoutis

Recipe excerpted from *Le Sud: Recipes from Provence-Alpes-Côte d'Azur* by Rebekah Peppler ©2024. Published by Chronicle Books. Photographs ©Joann Pai.

Small, green, and sweet, the Reine Claude is plum royalty. Also called greengage plums, they arrive in Provençal markets in August and last through September stacked in triumphant, tumbling towers to be eaten fresh out of hand, cooked into jams and tarts, and preserved in eau-de-vie for colder, less reine-rich days. To know them is to love them, but I love them most blanketed in custard and baked into clafoutis. Serve for dessert, saving any leftovers for the next morning. An overnight in the refrigerator concentrates the clafoutis further, the densely rich, creamy, plum-dotted spoonfuls best savored barefoot and solo directly out of the cold dish, hot coffee at hand. It's breakfast, for queens.

- **2 tablespoons (28 grams) unsalted European butter, plus more for the pan**
- **1½ pounds (680 grams) Reine Claude (or other plums such as Mirabelle or Damson), halved and pitted**
- **¾ cup (180 ml) whole milk**
- **½ cup (120 ml) heavy whipping cream**
- **3 large eggs (150 grams)**
- **½ cup (70 grams) all-purpose flour**
- **¼ cup plus 1 tablespoon (65 grams) granulated sugar**
- **¼ teaspoon flaked sea salt**

1. Preheat the oven to 375°F (190°C).
2. In a small saucepan over medium heat, melt the butter and cook, swirling occasionally, until it smells nutty and toasted and the milk solids turn golden brown, 3 to 4 minutes. Remove from the heat immediately and cool completely.
3. Brush the bottom of a 10-inch/25-cm round baking pan or dish with butter. Add the plums in an even layer to the baking pan.
4. In a blender, combine the cooled browned butter, milk, heavy cream, eggs, flour, ¼ cup (50 grams) of the sugar, and the salt. Blend for 1 minute. Gently pour the mixture over the plums, and sprinkle with the remaining 1 tablespoon of sugar.
5. Bake until the top is lightly browned and the custard is just set, 35 to 40 minutes. Serve warm or at room temperature. Leftover clafoutis will keep, covered, in the refrigerator for up to 3 days.

FRESH + SWEET SUMMER FRUIT BREADS

Bread meets cake in these berry and stone fruit bakes

Yeasted Bavarian Plum Cake, page 35

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD
STYLING BY COURTNI BODIFORD

YEASTED BAVARIAN PLUM CAKE

Makes 1 (13x9-inch) cake

Known as pflaumenkuchen *or* zwetschgenkuchen *depending on what variety of plums are used, this coffee cake-meets-flatbread is popular throughout Germany, Austria, and Switzerland, and it's frequently served with a cup of strong coffee for breakfast, a sweet wine for dessert, or a spiced beer for an afternoon snack. Peaches, plumcots, and apricots all work well in place of plums.*

Dough:

- 1½ cups (188 grams) all-purpose flour, plus more for dusting
- 2 tablespoons (24 grams) granulated sugar
- 1 teaspoon (3 grams) active dry yeast*
- 1 teaspoon (1 gram) lemon zest
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (60 grams) warm whole milk (120°F/49°C to 130°F/54°C)
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2 tablespoons (28 grams) unsalted butter, cubed and softened

Topping:

- ½ cup plus 2 tablespoons (79 grams) all-purpose flour
- 5 tablespoons (60 grams) granulated sugar, divided
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 2 tablespoons (15 grams) sliced almonds
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, melted
- ½ teaspoon (2 grams) vanilla extract
- 4 to 6 small fresh plums (about 504 grams), halved, pitted, and sliced ¼ inch thick
- ⅛ teaspoon ground cinnamon

1. For dough: In the bowl of a stand mixer, whisk together flour, granulated sugar, yeast, lemon zest, and salt by hand. Add warm milk; using the paddle attachment, beat at low speed until combined. Add egg and vanilla, beating just until dough comes together and stopping to scrape sides of bowl.
2. Switch to the dough hook attachment. With mixer on low speed, add butter, one cube at a time, beating until combined after each addition. Beat until dough is elastic and smooth, 10 to 12 minutes.
3. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour. (Alternatively, cover and refrigerate overnight; let dough come to room temperature before continuing with recipe.)
4. Lightly punch down dough. Cover and let stand for 10 to 15 minutes.
5. Line a 13x9-inch rimmed baking sheet with parchment paper. Turn out dough onto a lightly floured surface, and roll into a 13x9-inch rectangle. Transfer dough to prepared pan; let stand at room temperature for 20 to 30 minutes.
6. For topping: In a small bowl, whisk together flour, 2 tablespoons (24 grams) granulated sugar, brown sugar, almonds, and salt until well combined. Stir in melted butter and vanilla until mixture is well combined and crumbly.
7. In a medium bowl, stir together plums, cinnamon, and remaining 3 tablespoons (36 grams) granulated sugar. Place plums in a single layer on dough, overlapping as needed. Drizzle any juices onto plums. Sprinkle almond mixture all over plums. Cover with plastic wrap, and let stand until puffed, about 30 minutes.
8. Preheat oven to 350°F (180°C).
9. Bake until edges are golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Let cool on a wire rack for 20 minutes; serve warm. Store in an airtight container for up to 3 days.

**We used Red Star® Active Dry Yeast.*

ROASTED STRAWBERRY BUBBLE BREAD

Makes 10 to 12 servings

Bread pudding meets monkey bread in this heavenly treat. Roasting the strawberries concentrates their floral aroma and slightly tangy flavor into jammy pockets that practically melt into the soft, bite-size pieces of enriched sweet bread.

Dough:

- ¾ cup (180 grams) whole milk
- ½ cup (120 grams) water
- ⅓ cup (76 grams) unsalted butter, cubed
- 4 to 4¼ cups (500 to 531 grams) all-purpose flour, divided, plus more for dusting
- ¼ cup (50 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 1 (0.25-ounce) package (7 grams) active dry yeast*
- 1 large egg (50 grams), room temperature

Strawberries:

- 1½ pounds (679 grams) halved hulled fresh strawberries
- 1 cup (198 grams) granulated sugar, divided
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (114 grams) unsalted butter, melted and divided
- 2 teaspoons (12 grams) vanilla bean paste
- 3 tablespoons (45 grams) water

Glaze:

- ½ cup (60 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk
- 1 tablespoon (14 grams) unsalted butter, melted
- 1 teaspoon (6 grams) vanilla bean paste

1. For dough: In a small saucepan, heat milk and ½ cup (120 grams) water over medium heat until bubbles begin to form around sides of pan and an instant-read thermometer registers 180°F (82°C). Remove from heat, and add butter. Let cool, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (250 grams) flour, granulated sugar, salt, and yeast. Add warm milk mixture, and beat at low speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until a shaggy dough comes together and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, slightly sticky dough forms, about 24 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a clean surface; knead 5 to 6 times, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let

rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 2 hours.

5. Preheat oven to 375°F (190°C).

6. For strawberries: On a small rimmed baking sheet, stir together strawberries, 2 tablespoons (24 grams) granulated sugar, and salt until well combined; spread in a single layer.

7. Bake until berries are very soft and fragrant and have released ample juices, about 30 minutes, stirring every 10 minutes. Strain strawberries and juices through a fine-mesh sieve set over a small saucepan. Let strawberries cool for 15 to 20 minutes. Cut into ¼-inch pieces. Transfer any additional berry juices to saucepan.

8. In a medium bowl, stir together chopped strawberries, ¼ cup (57 grams) melted butter, and vanilla bean paste.

9. In a small bowl, place ½ cup plus 2 tablespoons (124 grams) granulated sugar.

10. Add 3 tablespoons (45 grams) water, remaining ¼ cup (57 grams) melted butter, and remaining ¼ cup (50 grams) granulated sugar to juice in saucepan.

11. Lightly punch down dough. Cover and let stand for 10 minutes. Spray a 3-quart baking dish with baking spray with flour.

12. Turn out dough onto a lightly floured surface, and divide in half (about 495 grams each). Roll each portion into a 30-inch rope. Cut each rope into 1-inch-long pieces (about 16 grams each). Working in batches, dip dough pieces in strawberry mixture; dredge in granulated sugar, gently shaking off excess. Place dough pieces in pan in even layers. Pour remaining strawberry mixture all over dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

13. Preheat oven to 375°F (190°C).

14. Bring juice mixture in saucepan to a boil over medium-high heat, stirring occasionally until butter is melted and sugar dissolves; cook for 2 to 3 minutes. Pour all over dough.

15. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool on a wire rack for 20 minutes.

16. For glaze: In another medium bowl, whisk together confectioners' sugar, milk, melted butter, and vanilla bean paste until smooth. Drizzle all over warm bread. Serve immediately. Cover and refrigerate for up to 3 days.

**We used Red Star® Active Dry Yeast.*

Looking for more spectacular bread recipes?

Head to *bakefromscratch.com* and check out our Bread Box collection!

JUNETEENTH DESSERTS

I make red desserts every year for Juneteenth, the holiday that commemorates the events of June 19, 1865, when Union troops arrived in Galveston Bay, Texas, and officially freed enslaved people throughout the state. The color red is a symbol of enslaved Africans who died, and I love that I have the freedom to express myself in modern times while honoring those who paved the way for me.

Strawberry Meringue Pie, page 39

RECIPE DEVELOPMENT, STYLING, AND PHOTOGRAPHY BY
BRITNEY BROWN CHAMBERLAIN

Red Velvet
Tuxedo Cake
page 39

RED VELVET TUXEDO CAKE

Makes 1 (8-inch) cake

I make a red velvet cake every year, and this is my new favorite version! Called a tuxedo cake because of its alternating dark and light layers, this recipe is a showstopper. It's perfect for any celebratory event but also a delicious treat that is truly ice cream's best friend.

Vanilla layers:

- 2½ cups (313 grams) all-purpose flour
- 1½ cups (300 grams) granulated sugar
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (170 grams) salted butter, room temperature
- 3 large eggs (150 grams)
- ½ cup (120 grams) whole milk
- ¼ cup (56 grams) vegetable oil
- ¼ cup (60 grams) sour cream
- 2 teaspoons (12 grams) vanilla bean paste

Red velvet layers:

- 2¼ cups (281 grams) all-purpose flour
- 1⅔ cups (333 grams) granulated sugar
- 3 tablespoons (15 grams) Dutch process cocoa powder
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) salted butter, room temperature
- ⅔ cup (149 grams) vegetable oil
- 3 large eggs (150 grams)
- ⅓ cup (80 grams) sour cream
- 2 tablespoons (36 grams) red gel food coloring
- 1½ teaspoons (9 grams) vanilla bean paste
- 1½ teaspoons (7 grams) distilled white vinegar

Chocolate ganache:

- 6 ounces (170 grams) dark chocolate, chopped
- ¾ cup (180 grams) heavy whipping cream

Cream cheese frosting:

- ½ cup (113 grams) salted butter, room temperature
- 1 (8-ounce) package (226 grams) cream cheese, room temperature
- 4 cups (480 grams) confectioners' sugar
- 1 teaspoon (6 grams) vanilla bean paste
- Pinch kosher salt
- 1 to 2 tablespoons (15 to 30 grams) heavy whipping cream

1. Preheat the oven to 350°F (180°C). Spray 2 (8-inch) round cake pans with baking spray with flour.
2. For vanilla layers: In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, granulated sugar, baking powder, baking soda, and salt by hand. Add butter, and beat on medium-low speed until well combined and mixture resembles sand, 1 to 2 minutes.
3. In a medium bowl, whisk together eggs, milk, oil, sour cream, and vanilla paste. Add to flour mixture, and beat on medium speed until smooth and fluffy, about 2 minutes, stopping to scrape paddle and bottom and sides of bowl.
4. Divide batter between the prepared pans (about 3 cups or 589 grams each), and tap the pans on the counter to release any trapped air bubbles.
5. Bake until a wooden pick inserted in the center comes out clean, 30 to 35 minutes. Allow the cakes to cool in the pans for 5 minutes and then turn over onto a wire rack to cool completely. Leave oven on.
6. Clean mixer bowl and paddle attachment; re-attach to stand mixer. Clean and dry cake pans; spray with baking spray with flour.
7. For red velvet layers: In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, granulated sugar, cocoa, baking powder, baking soda, and salt by hand. Add butter and oil, and beat on medium-low speed until well combined and mixture resembles sand, 1 to 2 minutes.
8. In a medium bowl, whisk together eggs, sour cream, food coloring, vanilla paste, and vinegar. Add to flour mixture, and beat on medium speed until smooth and fluffy, about 2 minutes, stopping to scrape paddle and bottom and sides of bowl.
9. Divide the batter between the prepared pans (about 3 cups or 589 grams).
10. Bake until a wooden pick inserted in the center comes out clean, 28 to 32 minutes. Allow the cakes to cool in the pan for 5 minutes and then turn over onto a wire rack to cool completely.
11. For chocolate ganache: While the cakes are cooling, make the ganache. Add chocolate and heavy cream to a microwave-safe bowl. Heat on high in 15-second increments, stirring between each, until chocolate is melted and mixture is smooth and well combined. Place in the refrigerator to set, at least 1 hour and 30 minutes.
12. For cream cheese frosting: Add butter to the bowl of a stand mixer fitted with the paddle attachment. Beat for 2 minutes on medium speed and then add cream cheese, and mix on medium-low speed until smooth and combined. Scrape down the sides of the bowl; add confectioners' sugar, vanilla paste, salt, and cream. Mix until all ingredients are fully incorporated and smooth, 1 to 2 minutes.
13. Once the cakes have cooled, place 1 vanilla layer onto a cake stand. Spread half the chocolate ganache (about ¾ cup or 172 grams) on top. Add 1 red velvet layer on top. Spread a generous dollop (about 1 cup or 233 grams) of cream cheese frosting on top.
14. Add remaining red velvet layer onto frosting and then spread with remaining chocolate ganache. Place the remaining vanilla layer on top. Spread the remaining frosting on the top and sides of the cake. Refrigerate the cake for 30 minutes before serving. Cover and refrigerate for up to 3 days.

STRAWBERRY MERINGUE PIE

Makes 1 (9-inch) pie

This pie has a buttery, golden graham cracker crust that cradles a lusciously smooth strawberry curd filling topped with fresh strawberries. The fluffy and delicate layer of meringue melts in your mouth and gives this pie a beautiful velvety texture. Each blissful bite is a blend of fruity strawberry perfection, making this pie an irresistible treat.

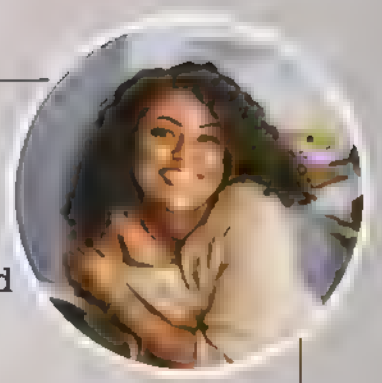
Crust:

- 2¼ cups (279 grams) graham cracker crumbs (about 18 sheets)
- 3 tablespoons (36 grams) granulated sugar
- ½ teaspoon (1 gram) ground cinnamon
- ½ cup (113 grams) salted butter, melted

Filling:
- 1½ teaspoons (6 grams) unflavored powdered gelatin
- 6 tablespoons (90 grams) cold water, divided
- 1½ pounds (681 grams) fresh strawberries, hulled and halved
- ½ cup (100 grams) granulated sugar
- 2 tablespoons (30 grams) fresh lemon juice
- 5 tablespoons (40 grams) cornstarch
- 5 large egg yolks (85 grams)
- 2 tablespoons (28 grams) salted butter
- 5 to 6 fresh strawberries, hulled and sliced

Meringue:
- 5 large egg whites (150 grams)
- 1 cup (200 grams) granulated sugar
- 1 tablespoon (21 grams) light corn syrup
- ½ teaspoon (1 gram) cream of tartar
- 2 teaspoons (12 grams) vanilla bean paste

1. For crust: Place graham cracker sheets, sugar, and cinnamon into a food processor, and blend on high until mixture is fine crumbs. With the food processor running, add the melted butter, and blend until the mixture resembles wet sand.
2. Add mixture to a 9-inch tart pan with a removable bottom or a 9-inch springform pan. Evenly press the mixture against the sides and throughout the bottom to form the crust. Place in the refrigerator to set.
3. For filling: Sprinkle gelatin onto 1 tablespoon (15 grams) cold water in a small bowl.
4. In a medium saucepan, add halved strawberries, sugar, and lemon juice; bring to a boil over medium heat, stirring occasionally. Reduce heat to low; cook until strawberries begin to break down when stirred and liquid has reduced to about 1½ cups (about 400 grams), 10 to 15 minutes.
5. In another small bowl, stir together cornstarch and remaining 5 tablespoons (75 grams) water to dissolve. Add to the strawberries, whisking constantly until the mixture thickens. Stir the gelatin, and add to the strawberries; whisk until fully combined.
6. Add egg yolks to a food processor, and blend on high for 1 minute. With the food processor running, add the strawberry mixture 1 to 2 tablespoons at a time until all of it is added. Pour the mixture into a large bowl, and whisk in butter until melted and fully incorporated.
7. Pour the strawberry mixture into the cold crust, and top with the sliced strawberries in a single layer. Refrigerate the pie until the strawberry filling is set, at least 4 hours, or overnight.
8. For meringue: In the top of a double boiler, whisk together egg whites, sugar, and corn syrup until sugar is dissolved, 4 to 6 minutes. Remove from heat; whisk in cream of tartar.
9. Transfer mixture to the bowl of a stand mixer fitted with the whisk attachment, and beat at high speed until stiff peaks form, 4 to 5 minutes. Add vanilla paste, and beat just until combined.
10. Spread meringue onto cold pie, and use a handheld kitchen torch to brown the meringue as desired. Serve immediately. Cover and refrigerate for up to 2 days.



Having visited more than 33 countries, Maryland-based Britney Brown-Chamberlain draws inspiration for her blog, *Britney Breaks Bread*, from each region she encounters, making Britney a deliciously welcome addition to our magazine as the *Bake from Scratch* 2024 contributing editor. Britney is currently working on her debut cookbook that will be filled with sweet and savory heirloom recipes, modern twists on classic desserts, and more. Pre-order it now at *hoffmanmediastore.com*.

Follow Britney on Instagram at @britneybreaksbread and her website, *britneybreaksbread.com*.

YEASTED DOUGHNUTS

Warm, pillowy yeasted doughnuts are deeply comforting and delicious with every joy-filled bite

Doughnuts are an iconic American pastry that have been enjoyed for generations. The sweet aroma of freshly fried doughnuts is irresistible, and biting into a warm, fluffy doughnut is a truly satisfying experience. The first mention of doughnuts can be found in Washington Irving's 1809 novel *A History of New York*. Back then, doughnuts were called dough-nuts, or *oly koeks*, meaning "oil cakes" in Dutch, and were made by frying balls of sweetened dough in hog's fat. The doughnuts of the past did not have a hole in the middle, which is a defining characteristic of the modern doughnut we know and love.

With our test kitchen-approved recipes and tips, you can make perfect doughnuts every time. Our step-by-step guide will show you how to make the pillowy dough, shape the doughnuts, fry them to perfection, and enjoy the satisfaction that comes with creating something delicious from scratch.

PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD AND KATIE MOON DICKERSON
STYLING BY MAGGIE HILL

YEASTED DOUGHNUTS

Makes about 15 doughnuts

Lighter-than-air and perfectly sweet, these doughnuts are ready to be shaped and finished any way your heart desires. Whether dipped in Vanilla Glaze and bursting with apricot and strawberry jam for a fruit-filled delight, dredged with glistening sugar and filled with hazelnut-chocolate spread, or stuffed with luscious Vanilla Pastry Cream and topped with Chocolate Glaze for a Boston cream doughnut, the possibilities are endless!

- **¾ cup (180 grams) warm water (105°F/41°C to 110°F/43°C)**
- **6 tablespoons (72 grams) granulated sugar, divided**
- **1 tablespoon (9 grams) active dry yeast***
- **6¼ cups (781 grams) all-purpose flour, plus more for dusting**
- **1 cup (240 grams) whole milk, room temperature**
- **¾ cup (95 grams) bread flour**
- **¾ cup (170 grams) unsalted butter, melted and cooled for 10 minutes**
- **3 large eggs (150 grams), room temperature**
- **1½ tablespoons (19.5 grams) vanilla extract**
- **2¼ teaspoons (6.75 grams) kosher salt**
- **Vegetable oil, for frying**

1. In the bowl of a stand mixer, stir together ¾ cup (180 grams) warm water, 2 tablespoons (24 grams) sugar, and yeast by hand. Let stand until foamy, 5 to 10 minutes.

2. Add 2¼ cups (281 grams) all-purpose flour, milk, bread flour, melted butter, eggs, vanilla, salt, and remaining 4 tablespoons (48 grams) sugar to yeast mixture; using the paddle attachment, beat at low speed just until combined. Increase mixer speed to medium; beat until well combined, about 1 minute. With mixer on low speed, gradually add remaining 4 cups (500 grams) all-purpose flour, beating just until combined and a shaggy dough forms, about 1 minute.

3. Switch to the dough hook attachment. Beat at medium-low speed just until dough pulls away from sides of bowl, 8 to 10 minutes. (Dough will still be quite soft and slightly sticky but should not seem excessively wet.)

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

5. Line a rimmed baking sheet with plastic wrap. Punch down dough; turn out onto prepared pan. Tightly cover with plastic wrap, and refrigerate for at least 1 hour or up to overnight.

6. Spray 3 to 4 baking sheets with cooking spray. Cut 15 (5-inch) squares of parchment paper, and place on prepared pans.

7. Lightly dust work surface with all-purpose flour; turn out dough onto prepared surface, and roll to ½-inch thickness. Using a 3½-inch doughnut cutter or 3½-inch round cutter dipped in flour, cut dough. (Alternatively, use a small glass to cut a large round; to make a ring-shaped doughnut, punch a hole in the center with your finger, and gently stretch the hole to a 1½-inch-diameter circle.) Gently transfer doughnuts to prepared parchment squares, spacing at least 2 inches apart. Transfer doughnut holes to remaining pan.

8. Reroll scraps; let dough stand for 10 minutes. Cut dough, and place on prepared parchment squares. (Discard any remaining dough scraps.) Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes for doughnut holes and 1 to 1½ hours for doughnuts.

9. In 4- to 6-quart cast-iron Dutch oven or other heavy-bottomed saucepan, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 365°F (185°C). Line several rimmed baking sheets with paper towels.

10. Using parchment paper to pick up doughnut holes, transfer doughnut holes in batches to hot oil, letting holes gently fall off paper into oil. (Do not place parchment in oil.) Fry in batches until golden brown, about 2 minutes, turning halfway through frying. Using a spider strainer, remove doughnut holes, and let drain on prepared pans.

11. Using parchment paper to pick up doughnuts, transfer doughnuts in batches to hot oil, letting doughnuts gently fall off paper into oil. (Do not place parchment paper in oil.) Fry doughnuts in batches until golden brown, about 1 minute per side. Using a spider strainer, remove doughnuts, and let drain on prepared pans. Fill and glaze as desired. Best served same day.

**We used Red Star® Active Dry Yeast.*

If you want to make only the small, adorable doughnut holes, you'll get about 140 from the recipe—invite a crowd to share your treats!

Tools of the Trade

Before you begin, make sure you've got the right equipment

DOUGHNUT CUTTERS: Using doughnut cutters keeps the dough-cutting to a fuss-free, one-punch gesture. If you don't have a doughnut cutter or a round cutter, use a small glass to cut a large round, and if you want to make a ring-shaped doughnut, punch a hole in the center with your finger and then gently stretch the hole to a 1½-inch-diameter circle.

DUTCH OVEN: Most home bakers don't have a deep fryer in their kitchen, but no worries! All you need to fry is a deep, heavy-bottomed pot. Nothing works better than a 4- to 6-quart cast-iron Dutch oven.

DEEP-FRY THERMOMETER: With a clasp that keeps your thermometer from sliding into the oil and a digital display for the exact temperature reading, this handy tool ensures your oil is always at the correct temperature when frying batch after batch of doughnuts.

SPIDER STRAINER: This long-handled tool fitted with a wire basket strainer will make turning and removing doughnuts from the hot oil an easy, less greasy affair.

PASTRY BAGS AND PIPING TIP: A pastry or piping bag fitted with a ¼-inch round piping tip is used to easily fill the doughnuts, no matter the shape, with whatever filling your heart desires. If you need to, you can cut a corner of a resealable plastic bag for a makeshift pastry bag in a pinch.

Feel Free to Freeze

You can easily freeze yeasted doughnut dough to fry later. First, make the dough, cut it into the desired shape, and let the dough rise. Then freeze the dough in a single layer until solid. Place the frozen doughnuts in a plastic freezer bag. Be sure to let frozen doughnuts fully thaw in a single layer at room temperature before frying.

Keep Your Cool

If you have time, you can make the dough and let it rest overnight for the second rise. This process is known as cold fermentation, which gives the dough a more complex flavor and lovely texture. However, if you don't have time to make the dough the day before, you can still make them with a shorter resting time. Just make sure to complete the one-hour chill time, as the dough will be easier to work with when cold.

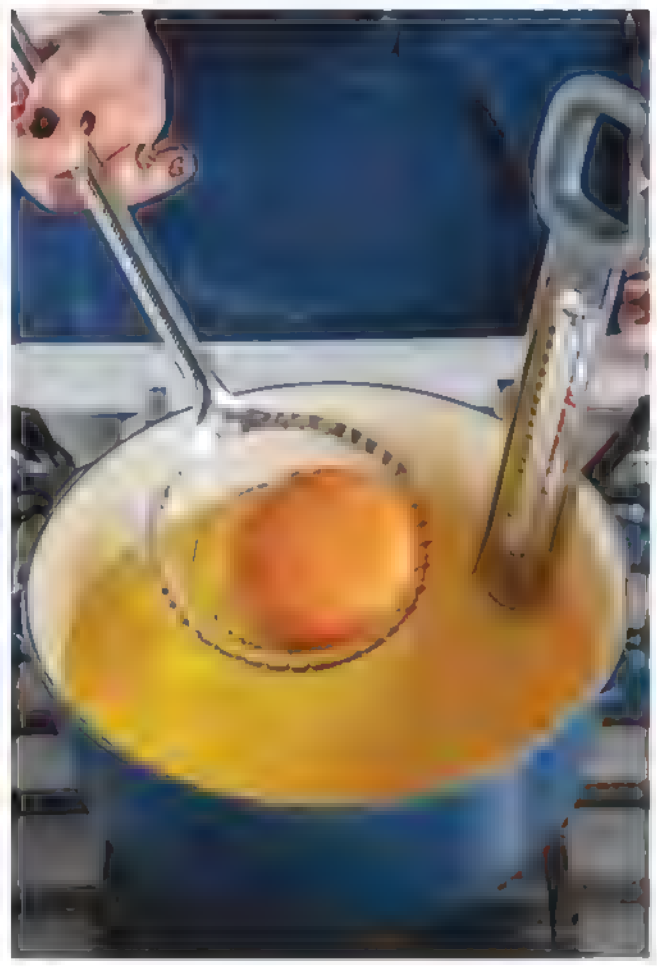
A Feel for Frying

Our tutorial is designed to help you conquer your fear of frying and master the art of making delicious doughnuts. You'll be equipped with the knowledge and skills to confidently create perfectly fried doughnuts every time.

1. Before you fry, you need to have your oil prepped and ready. That means having it poured to a depth of 2 inches in your pot and at the temperature called for in the recipe (365°F/185°C in the case of our yeasted doughnuts).

2. Using parchment helps you easily and safely transfer and lower dough into the hot oil. Bubbles should immediately begin forming around the dough; if not, check the oil's temperature to ensure it's hot enough.

3. While frying, it's important not to overcrowd the pot, or it'll reduce the temperature of the oil. In a minute, you'll turn them to reveal a golden underside.



4. Once the doughnuts have been turned and fried until golden, you'll want to transfer them to the prepared pans to cool immediately.

The Line of Proof

When a yeasted doughnut is fried, it should have a pale ring around its center, known as the "proof line." This happens because air inside the dough makes the doughnut float just above its midpoint. As a result, the top and bottom fry in the oil while a ring around the middle stays just above the oil level.

Fillings

Spoon desired fillings into separate pastry bags fitted with a small round piping tip (Ateco #802). We used Vanilla Pastry Cream (recipe on page 21) and Bonne Maman® Hazelnut Chocolate Spread, Apricot Intense Fruit Jam, and Strawberry Preserves.

For doughnut holes: Insert a thin, sharp knife halfway into cooled doughnut hole. Insert piping tip into cut hole, and slowly fill until resistance is met. Doughnut holes will hold no more than 1 to 2 teaspoons of filling.

For rings: Using a small paring knife, make 4 small holes in bottom of cooled doughnut. Insert piping tip into each hole, and slowly fill until filling begins to come out of the hole of the doughnut.

For rounds: Insert a thin, sharp knife into one side of cooled doughnut, about halfway into doughnut. Insert piping tip into cut hole and fill until doughnut feels heavier and filling begins to come out of the hole. Rings and rounds will hold no more than about 3 tablespoons of filling.

Tips for Toppings

You have a few options for topping your yeasted doughnuts: a dip into a delightful Chocolate or Vanilla Glaze or a roll in sugar for a crunchy exterior. If you opt for the glaze, make sure your doughnut has completely cooled after frying, or it'll melt the glaze. However, a still-warm doughnut is required for the sugar to stick to the surface.

For sugar-coated doughnuts and holes: In a large bowl, place 2 to 3 cups (400 to 600 grams) granulated sugar. Let doughnuts drain and cool just until excess oil has dripped off. Working in batches, gently toss warm doughnuts in granulated sugar to coat. Let cool completely. Fill doughnuts after coating in sugar, if desired.

For glazed doughnuts and holes: Line rimmed baking sheets with parchment paper; place wire racks on prepared pans. Dip doughnuts, one at a time, halfway into Vanilla Glaze or Chocolate Glaze; lift straight out and then swirl in a circular motion, letting excess drip off. Place doughnuts and holes, glaze side up, on prepared rack. Serve immediately, or let stand until glaze is set, about 20 minutes.

Vanilla Glaze

Makes about 2 cups

- 3½ cups (420 grams) confectioners' sugar, sifted
- 5 tablespoons (75 grams) whole milk
- 2½ tablespoons (52.5 grams) light corn syrup
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) vanilla extract

1. In a medium bowl, whisk together all ingredients until smooth and well combined. Use immediately.

Chocolate Glaze

Makes about 1½ cups

- 3 cups (360 grams) confectioners' sugar
- ⅓ cup (25 grams) Dutch process cocoa powder
- ½ teaspoon (1.5 grams) kosher salt
- 6 tablespoons (90 grams) whole milk
- 1½ tablespoons (31.5 grams) light corn syrup
- 1½ teaspoons (6 grams) vanilla extract

1. In a medium bowl, sift together confectioners' sugar, cocoa, and salt. Whisk in milk, corn syrup, and vanilla until smooth and well combined. Use immediately.

SUMMERTIME
blues
These dusky-blue jewels are one of the much-awaited first signs of summer. This recipe collection is bursting with blueberry flavor, from pillowy brioche buns and flaky croissant-style muffins to lofty layer and humble loaf cakes.

BLUEBERRY CROISSANT MUFFINS

Makes 9 muffins

These tall, extravagant morning buns are comprised of crispy, flaky croissant dough that's rolled, cut, and baked to beautiful heights using popover pans. They're coated in blueberry sugar and generously filled with luscious blueberry curd, adding a delightful texture and a burst of blueberry flavor. Unlike traditional croissant doughs that use a butter block, or beurrage, this recipe incorporates the butter into the dough. Then it proceeds with folding the dough, making it come together quickly and roll out beautifully. It is essential to use European-style butter as it contains a higher percentage of fat and less water content, which results in a creamier, decadent taste and is crucial in developing the dough's flavor.

Dough:

- ⅓ cup (80 grams) warm water, 110°F (43°C) to 115°F (46°C)
- 6 tablespoons (72 grams) granulated sugar, divided
- 1 (0.25-ounce) package (7 grams) active dry yeast*
- 4½ cups (572 grams) bread flour
- 3½ teaspoons (10.5 grams) kosher salt
- 1 cup (227 grams) plus 6 tablespoons (84 grams) cold unsalted European-style butter, cut into ¾-inch cubes and divided
- 1 cup (240 grams) cold whole milk
- All-purpose flour, for dusting

Topping:

- 1 cup (200 grams) granulated sugar
- 0.75 ounces (21 grams) freeze-dried blueberries, finely ground

Blueberry Curd (recipe follows)

1. For dough: In a small bowl, stir together ⅓ cup (80 grams) warm water, ½ teaspoon (2 grams) sugar, and yeast. Let stand until foamy, 5 to 10 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, salt, and remaining 5 tablespoons plus 2½ teaspoons (70 grams) sugar at low speed until combined. Add 6 tablespoons (84 grams) cold butter; beat until mixture resembles coarse bread crumbs, about 2 minutes. Add remaining 1 cup (227 grams) cold butter; pulse mixer between low speed

and "off" setting just until butter is coated with flour.
3. Add cold milk to yeast mixture; while pulsing mixer between low speed and "off" setting, add yeast mixture to flour mixture in a slow, steady stream just until a shaggy dough comes together. (There will still be large pieces of butter.)
4. Lightly dust work surface with all-purpose flour. Turn out dough onto prepared surface, and shape into a rough 7-inch square. (Dough will be soft and slightly sticky.) Wrap in plastic wrap, and freeze for 30 minutes.
5. Lightly dust work surface with all-purpose flour. On prepared surface, roll dough into an 18x9-inch rectangle, lightly dusting surface and top of dough with all-purpose flour as needed. Fold dough in half so short sides meet. Pat fold to mark center. Unfold dough, and pull one short side to center. Pull opposite side to center so short sides are touching. Pinch seams together; fold along center seam, like closing a book. Rotate dough 90 degrees; repeat rolling and folding procedure once. (Dough will start out soft, rough, and somewhat sticky but will come together; turn dough over as needed so edges are rolled out as evenly as possible.) Wrap in plastic wrap, and freeze for 15 minutes.
6. Repeat rolling and folding procedure once. Wrap in plastic wrap, and freeze for 10 minutes. (If dough is resisting or feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Wrap in plastic wrap, and refrigerate for 1½ hours.
7. Position oven racks in top third and bottom third of oven.
8. In a small ovenproof saucepan, bring 4 cups (960 grams) water to a boil over medium-high heat. Place pan on top oven rack in back corner. (This gets your oven steamy but also allows the space to cool a bit while you're shaping the dough.)
9. Spray 2 (6-cup) popover pans or 9 wells of a 12-cup muffin pan (see Note) with baking spray with flour.
10. Lightly dust work surface with all-purpose flour. Roll dough into an 18½x12½-inch rectangle (about ¼ inch thick). (If dough or butter feels too soft, wrap in plastic wrap and freeze for 10 to 15 minutes before continuing.) Using a pizza cutter or sharp knife, trim all sides by ¼ inch to make an 18x12-inch rectangle; cut into 18 (6x2-inch) rectangles.
11. Stack 2 rectangles on top of each other, and stagger them slightly (by about ½ inch) from short ends. Roll into a coil, and tuck ends under roll. Place in a prepared well. Repeat with remaining dough. Let rise in prepared oven until very puffed and they jiggle slightly when pan is gently shaken, 2 to 2½ hours. (Temperature within oven should be 75°F [24°C] to 79°F [26°C]; higher temperatures may cause butter in dough to melt.)
12. Remove dough and saucepan of water from oven. Loosely cover dough with a sheet of greased plastic wrap. (Do not secure plastic wrap. You don't want to put any weight or pressure on proofed dough.)
13. Position oven rack in center of oven. Preheat oven to 400°F (200°C).
14. Place dough in oven.
15. Immediately reduce temperature to 350°F (180°C). Bake until golden brown and an instant-read thermometer inserted in center registers 210°F (98°C), 20 to 25 minutes. Let cool in pan for 5 to 10 minutes. Remove from pan, and place on a wire rack.
16. For topping: In a small bowl, whisk together sugar and blueberry powder until well combined. Dredge muffins in sugar mixture.
17. Place Blueberry Curd in a pastry bag, and cut a ¼-inch opening in tip.
18. Using a small knife, create a small hole in the top of each muffin; fill with Blueberry Curd. Serve immediately.

**We used Red Star® Active Dry Yeast.*

Note: *A 12-cup muffin pan can be used if you don't have a popover pan, but your croissant muffins will bake up a bit wider rather than taller than if using a popover pan.*

Blueberry Curd

Makes about 1 cup

- **1½ cups (203 grams) fresh blueberries**
- **3 tablespoons (45 grams) fresh lemon juice**
- **4 tablespoons (48 grams) granulated sugar, divided**
- **2 large egg yolks (37 grams), room temperature**
- **2 tablespoons (16 grams) cornstarch**
- **¼ teaspoon kosher salt**
- **1 tablespoon (14 grams) unsalted butter, cubed**

1. In a medium heavy-bottomed saucepan, cook blueberries, lemon juice, and 2 tablespoons (24 grams) sugar over medium heat, stirring frequently, until blueberries are soft and start to burst, 7 to 10 minutes. Transfer mixture to the container of a blender, and process until smooth.
2. In a medium bowl, whisk together egg yolks, cornstarch, salt, and remaining 2 tablespoons (24 grams) sugar until smooth. Gradually add blueberry mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, stirring constantly, until bubbly, thickened to coat a spoon, and an instant-read thermometer registers 170°F (76°C), about 5 minutes.
3. Strain mixture through a fine-mesh sieve into a medium heatproof bowl. Add butter, 1 cube at a time, stirring until melted and combined after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool completely. Stir before using. Refrigerate in an airtight container for up to 1 week.

Blueberry Slab Pie
with Mascarpone
Whipped Cream
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Blueberry Crème Fraîche Layer Cake, page 59

BLUEBERRY CRÈME FRAÎCHE LAYER CAKE

Makes 1 (9-inch) cake

This cake balances the delicately sweet flavors of fresh blueberries and the subtle tang of crème fraîche. For added depth of flavor, the batter is infused with vanilla extract and perfumed with lemon zest. Using cake flour instead of all-purpose flour makes a more tender cake since it's made from soft wheat, providing an ideal amount of protein and giving this cake the perfect structure. The result is wonderfully complex in both taste and texture.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar**
- **1 tablespoon (3 grams) lemon zest**
- **4 large eggs (200 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **3 cups (375 grams) plus 2 tablespoons (14 grams) cake flour*, divided**
- **2¼ teaspoons (11.25 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **8 ounces (226 grams) crème fraîche, room temperature**
- **2 cups (280 grams) fresh blueberries**
- **Crème Fraîche Buttercream (recipe follows)**
- **Garnish: fresh blueberries**

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and lemon zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

3. In a medium bowl, whisk together 3 cups (375 grams) flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition.

4. In a small bowl, toss together blueberries and remaining 2 tablespoons (14 grams) flour until well coated.

5. Transfer half of batter (about 710 grams) to a large bowl; fold in ¾ cup (105 grams) blueberries. Fold ¾ cup (105 grams) blueberries into remaining batter in mixer bowl. Pour into prepared pans, smoothing tops with an offset spatula. Top with remaining ½ cup (70 grams) blueberries (¼ cup or 35 grams each).

6. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

7. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread 2 cups (373 grams) Crème Fraîche Buttercream on cake layer, and top with remaining cake layer.

8. Transfer 1 cup (187 grams) Crème Fraîche Buttercream to a pastry bag fitted with a French star piping tip (Ateco #865). Spread remaining buttercream on top and sides of cake. Pipe buttercream around top edges of cake as desired; garnish with blueberries, if desired. Cover and refrigerate for up to 3 days.

**We used King Arthur Cake Flour.*

*pro tip

If Crème Fraîche Buttercream appears to have a grainy consistency or looks as if it's separating during mixing, cover with plastic wrap, and let stand at room temperature for 15 to 30 minutes. Continue whipping until the mixture is smooth and comes together.

Crème Fraîche Buttercream

Makes about 9 cups

- **2 cups (454 grams) unsalted butter, softened**
- **1 tablespoon plus 2 teaspoons (5 grams) lemon zest**
- **1⅓ cups (308 grams) crème fraîche, softened**
- **2 teaspoons (8 grams) vanilla extract**
- **1¼ teaspoons (3.75 grams) kosher salt**
- **8 cups (960 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and lemon zest at medium speed until soft. Add crème fraîche and vanilla, and beat until well combined. With mixer on low speed, add confectioner's sugar, 1 cup (120 grams) at a time, beating until well combined after each addition. Increase mixer speed to high, and beat until fluffy, 1 to 2 minutes. Use immediately.

BLUEBERRY SLAB PIE WITH MASCARPONE WHIPPED CREAM

Makes 1 (14½x9½-inch) pie

From its no-fuss piecrust that comes together quickly in a food processor to its perfectly balanced filling, this straightforward and stress-free pie is perfect for all your warm-weather picnics and parties. A swift stash in the freezer helps eliminates a soggy bottom crust, and it will help the dough shrink less when baked so it holds its shape in the oven. The crust bakes to golden brown perfection and is sturdy enough to hold the gorgeous, glossy blueberry filling. All it needs is a dollop of tangy whipped mascarpone cream.

- **All-Butter Pie Dough (recipe follows), divided**
- **2½ pounds (1,133 grams) fresh blueberries**
- **¾ cup plus 2 tablespoons (174 grams) granulated sugar**
- **6 tablespoons (48 grams) cornstarch**
- **2 tablespoons (6 grams) lemon zest**
- **2 tablespoons (30 grams) fresh lemon juice**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **1 tablespoon (13 grams) vanilla extract**
- **2 tablespoons (28 grams) unsalted butter, cut into small cubes**
- **1 large egg (50 grams), beaten**
- **Turbinado sugar, for sprinkling**
- **Mascarpone Whipped Cream (recipe follows)**

1. On a lightly floured surface, roll one portion of All-Butter Pie Dough into a 17x13-inch rectangle. Transfer to a 14½x9½-inch rimmed baking sheet, pressing into bottom and up sides of pan. Cover with plastic wrap, and refrigerate.
2. Line 2 baking sheets with parchment paper.
3. On a lightly floured surface, roll each remaining portion of pie dough into a 16x12-inch rectangle. Using a sharp knife, cut each portion of dough into 16x1-inch strips. Place strips on prepared pans. Cover with plastic wrap, and refrigerate.
4. In a large heavy-bottomed saucepan, bring 2 pounds (907 grams) blueberries, granulated sugar, cornstarch, lemon zest and juice, salt, and cinnamon to a boil over medium heat, stirring frequently, until thickened, 10 to 15 minutes. Remove from heat, and let cool completely. Stir in remaining ½ pound (226 grams) blueberries and vanilla.
5. Spread blueberry mixture into prepared crust; dot with butter cubes. Arrange dough strips crosswise on filling or in a lattice pattern if desired. Trim edges of dough strips; fold edges under, and crimp as desired. Using a pastry brush, brush egg onto dough strips. Sprinkle with turbinado sugar. Freeze for 20 to 25 minutes.
6. Position oven rack in bottom third of oven. Preheat oven to 425°F (220°C).
7. Line a very large baking sheet with foil; place pie on prepared pan.
8. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake until crust is golden brown and filling is bubbling, 40 to 50 minutes more. (Loosely cover pie with foil after 30 minutes to prevent overbrowning, if necessary.) Let cool completely on a wire rack before serving. Serve with Mascarpone Whipped Cream. Store, covered, at room temperature for up to 2 days.

*pro tips

To quickly cool your blueberry filling, spread it in a thin layer on a large rimmed baking sheet. Gently knead the trimmed scraps of pie dough together and shape into a disk for another piecrust, or sprinkle the scraps with sugar and bake for a cook's treat!

All-Butter Pie Dough

Makes 3 (16x12-inch) crusts

- **6 cups (750 grams) all-purpose flour**
- **1 tablespoon (9 grams) kosher salt**
- **2 cups (454 grams) cold unsalted butter, cut into ½-inch cubes**
- **1 cup (240 grams) ice water, plus more as needed**

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add 1 cup (240 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Add more ice water as needed.
2. Turn out dough, and shape into a rectangle. Divide dough into 3 portions (about 480 grams each), shape each into a rectangle. Wrap each portion in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.

Mascarpone Whipped Cream

Make about 2½ cups

- **1 cup (225 grams) mascarpone cheese*, softened**
- **1 cup (120 grams) confectioners' sugar**
- **¼ teaspoon kosher salt**
- **2 teaspoons (8 grams) vanilla extract**
- **1 cup (240 grams) cold heavy whipping cream**

In the bowl of a stand mixer fitted with the whisk attachment, beat mascarpone, confectioners' sugar, salt, and vanilla at medium speed until well combined, 1 to 2 minutes. With mixer on low speed, add cream in a slow, steady stream, beating until well combined; scrape sides of bowl. Beat at high speed until mixture is whipped and fluffy, 1 to 2 minutes. Cover and refrigerate for up to 3 days; stir before using.

**We used BelGioioso® Mascarpone Cheese.*

BLUEBERRY FRANGIPANE LOAF CAKE

Makes 1 (8½x4½-inch) cake

Frangipane, a classic component of French baking, is a velvety, sweet, filling made of butter, eggs, sugar, almond flour, a bit of all-purpose flour, and a hint of almond extract that gets stirred together into a golden spreadable paste. This smooth nutty cream adds delicious richness and texture when swirled into the almond-scented cake batter, giving an exquisite nutty flavor and tenderness to the crumb. Studded with blueberries and scattered with sliced almonds, this summery loaf is simple yet stunning.

Frangipane:

- ¼ cup (57 grams) unsalted butter, room temperature
- ½ cup (48 grams) superfine blanched almond flour
- ¼ cup (50 grams) granulated sugar
- 2 tablespoons (16 grams) all-purpose flour
- 1 large egg white (30 grams), room temperature
- ¼ teaspoon kosher salt
- ½ teaspoon (4 grams) almond extract

Batter:

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) almond extract
- 1¾ cups (219 grams) plus 1 tablespoon (8 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) full-fat plain Greek yogurt
- 1¼ cups (175 grams) fresh blueberries
- 2 tablespoons (15 grams) sliced almonds

1. Preheat oven to 375°F (190°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line bottom and all sides of pan with parchment paper, letting excess over sides of pan.
2. For frangipane: In a medium bowl, stir butter until creamy. Add almond flour, sugar, all-purpose flour, egg white, salt, and almond extract; stir until well combined. Cover until ready to use.
3. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until well combined after each addition and stopping to scrape sides of bowl. Beat in extracts just until combined.
4. In a medium bowl, whisk together 1¾ cups (219 grams) all-purpose flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with yogurt, beginning and ending with flour mixture, beating just until combined after each addition, stopping to scrape sides of bowl.
5. In a small bowl, toss together blueberries and remaining 1 tablespoon (8 grams) all-purpose flour. Fold 1 cup (140 grams) blueberries and frangipane into batter. Spread batter to prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter. Top with remaining ¼ cup (35 grams) blueberries and sliced almonds.
6. Bake for 20 minutes. Reduce oven temperature to 325°F (170°C), and bake until golden brown, top feels dry and set, and an instant-read thermometer inserted in center registers 202°F (94°C) to 210°F (99°C), 55 minutes to 1 hour and 5 minutes more, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in airtight container for up to 3 days.

BLUEBERRY BRIOCHE TARTS

Makes 12 tarts

A hybrid between enriched bread and delicate pastry, brioche is the best of both worlds. Adding eggs, butter, and milk to a sweetened dough is the secret to a luxurious crumb, making brioche the perfect pillowy bed for a silky blueberry curd and fresh blueberries. With a gorgeous egg wash to amplify the glossy golden crust, a light sprinkle of Swedish pearl sugar before baking adds a delicately sweet crunch.

- ½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
- 3¼ teaspoons (10 grams) instant yeast
- 3¼ cups (406 grams) all-purpose flour, plus more for dusting
- 3 tablespoons (36 grams) granulated sugar
- 2¼ teaspoons (6 grams) kosher salt, divided
- 5 large eggs (250 grams), room temperature and divided
- ¾ cup plus 2 tablespoons (198 grams) unsalted butter, room temperature
- 1 teaspoon (5 grams) milk
- Swedish pearl sugar, for sprinkling
- Blueberry Curd (recipe on page 56)
- Fresh blueberries, to serve

1. In a small bowl, stir together warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, granulated sugar, and 2 teaspoons (6 grams) salt. Add yeast mixture and 4 eggs (200 grams), and beat at medium speed until a dough forms, about 5 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined and smooth after each addition (6 to 8 minutes total) and stopping to scrape sides of bowl to help butter incorporate. Beat until dough is soft, elastic, and does not stick to your hands when touched, 10 to 15 minutes more.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and refrigerate overnight.
4. Line 3 baking sheets with parchment paper.
5. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 78 grams each). Shape each portion into a smooth ball, and place 4 inches apart on prepared pans. Using the palm of your hand, flatten dough balls into 4-inch rounds. Using your finger, press down in center of each round to create a 1-inch indentation. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
6. Preheat oven to 350°F (180°C).
7. In another small bowl, whisk together 1 teaspoon milk, remaining egg (50 grams), and remaining ¼ teaspoon salt; brush onto edges of dough, and sprinkle with pearl sugar.
8. Transfer Blueberry Curd to a pastry bag, and cut a ½-inch opening in tip. Pipe about 2 tablespoons (30 grams) curd into center of each dough circle.
9. Bake until golden brown, 12 to 18 minutes. Remove from pans, and let cool completely on wire racks. Top with fresh berries just before serving. Best served same day. Cover and refrigerate for up to 2 days.

5 FABULOUS SANDWICH BREADS

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD
STYLING BY MAGGIE HILL

Build a better burger, PB&J, grilled cheese, and any other sandwich you crave with these buns, rolls, and loaves

CIABATTA ROLLS

Makes 8 rolls

The large, open crumb that's characteristic of ciabatta bread comes from a high hydration level in the dough as well as a poolish, which is a type of preferment (a fermentation starter or, sometimes, a "mother dough") that gives bread a slightly nutty flavor and thin crust. Pile these rolls high with salami, provolone, and other Italian ingredients for perfect panini!

Poolish:

1¼ cups plus 3 tablespoons (183 grams) bread flour
¾ cup plus 1 tablespoon (195 grams) water (70°F/21°C)
2 tablespoons (16 grams) all-purpose flour
1/16 teaspoon instant yeast

Dough:

1 cup (240 grams) water (60°F/16°C)
2 tablespoons (28 grams) olive oil
½ teaspoon (1.5 grams) instant yeast
2½ cups (318 grams) bread flour
½ cup (63 grams) all-purpose flour, plus more for dusting
1 tablespoon (9 grams) kosher salt

1. For poolish: In a medium bowl, stir together bread flour, ¾ cup plus 1 tablespoon (195 grams) water, all-purpose flour, and yeast until dry ingredients are completely moistened. Cover with plastic wrap, and let stand at room temperature for 14 to 16 hours.
2. For dough: In the bowl of a stand mixer fitted with the paddle attachment, place poolish. Add 1 cup (240 grams) water, oil, and yeast. Add flours and salt, and beat at low speed for 4 minutes.
3. Switch to the dough hook attachment. Beat at medium speed until dough gathers around dough hook and begins to pull away from sides of bowl, 8 to 10 minutes.
4. Oil a large bowl. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl after 30 minutes and again after 1 hour. (To fold, use a floured hand to reach under one side of dough, and pull gently over center; repeat so all 4 sides of dough are folded.)
5. Line a rimmed baking sheet with parchment paper.
6. Lightly flour surface with all-purpose flour; turn out dough onto prepared surface, and shape into a 12x6-inch rectangle. Using a bench scraper, cut dough into 8 portions (about 3-inch squares). Carefully transfer dough to prepared pan, lightly stretching dough as needed for even sides. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed and dough holds an indentation when pressed, 1 to 1½ hours.
7. Preheat oven to 425°F (220°C).
8. Bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 12 to 15 minutes. Let cool completely on wire racks. Store in an airtight container for up 5 days. Tightly wrap in plastic wrap, and freeze for up to 3 months.

FRENCH BREAD

Makes 2 (16-inch) loaves

Bring the magic of a French boulangerie to your kitchen with this classic bread. The gentle crunch of the crust and soft crumb make these loaves perfect for jambon-beurre *(ham and butter) sandwich, a Parisian bistro standard.*

2 cups (480 grams) warm water (105°F/41°C to 110°F/43°C), divided
1 (0.25-ounce) package (7 grams) active dry yeast*
2 teaspoons (8 grams) granulated sugar
5¼ cups (656 grams) all-purpose flour, plus more for dusting
2 tablespoons (28 grams) unsalted butter, softened
3½ teaspoons (10.5 grams) kosher salt

1. In a small bowl, combine ½ cup (120 grams) warm water, yeast, and sugar. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat yeast mixture, flour, butter, salt, and remaining 1½ cups (360 grams) warm water at medium-low speed until combined, 1 to 2 minutes.
3. Switch to the dough hook attachment. Beat at medium-low speed until dough is soft and smooth and pulls away from sides of bowl, 10 to 13 minutes. (Dough will still be very soft.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. Line a large rimmed baking sheet with parchment paper.
6. Turn out dough out onto a heavily floured surface, and divide in half. Flatten half of dough into a 13x5-inch rectangle, completely pressing out any air, with one long side closest to you. Starting from long side closest to you, roll up dough into a tight log, tightly pressing seams as you roll. Pinch exterior seam to seal. Place dough log, seam side down, on prepared pan. Repeat with remaining dough. Lightly dust dough logs with flour. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 1 hour.
7. Preheat oven to 425°F (220°C).
8. Using a sharp knife or lame, score each dough log with three diagonal slits.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 20 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 5 days. Tightly wrap in plastic wrap, and freeze for up to 3 months.

**We used Red Star® Active Dry Yeast.*

Roll the dough in small increments, pressing seams and flattening as you go.
This creates a tight log that holds its shape during baking.

HONEY-WHEAT BREAD

Makes 1 (9x5-inch) loaf

Using a combination of all-purpose and whole wheat flours gives the bread a tender crumb and a subtle toasty, nutty flavor. With a sweetness that doesn't overwhelm, this versatile bread is a great base for all kinds of sandwiches, whether a grilled cheese, turkey and Swiss, or classic peanut butter and jelly.

1 cup (240 grams) warm water (105°F/41°C to 110°F/43°C)
2 tablespoons (24 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast
2 cups (250 grams) whole wheat flour
1½ cups (188 grams) all-purpose flour, plus more for dusting
3 tablespoons (63 grams) honey
2 large eggs (100 grams), room temperature and divided
1 tablespoon (14 grams) unsalted butter, softened
2 teaspoons (6 grams) kosher salt
1 tablespoon (15 grams) water
Quick-cooking oats, for sprinkling

1. In a small bowl, combine 1 cup (240 grams) warm water, sugar, and yeast. Let stand until foamy, about 5 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine flours, honey, 1 egg (50 grams), butter, and salt. Add yeast mixture, and beat at low speed until combined and a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at medium-low speed until dough pulls away from sides of bowl, 5 to 8 minutes. (Dough will be soft and slightly sticky.)
4. Oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Lightly dust work surface with all-purpose flour. Punch down dough, and turn out onto prepared surface. Cover and let stand for 20 minutes. Pat dough into a 9x7-inch rectangle, with one short side closest to you. Fold bottom third of dough up; starting at short side where dough is folded, roll up dough into a log. Pull log, seam side down, toward you to create tension on surface.
6. Lightly spray a 9x5-inch loaf pan with baking spray with flour. Place dough, seam side down, in prepared pan, tucking ends slightly. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and risen just above sides of pan, about 1½ hours.
7. Preheat oven to 375°F (190°C).
8. In another small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Using a pastry brush, brush egg wash onto dough; sprinkle with oats.
9. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), about 30 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 5 days. Tightly wrap in plastic wrap, and freeze for up to 3 months.

POTATO ROLLS

Makes 6 rolls

Using mashed potato in the dough creates a tighter crumb structure while also giving the rolls extra moisture and a soft texture. These pillowy rolls absorb all the flavors of your patties and toppings for your ultimate burger.

3¼ to 3½ cups (407 to 438 grams) all-purpose flour, divided, plus more for dusting
2 tablespoons (24 grams) granulated sugar
1 (0.25-ounce) package (7 grams) instant yeast*
2 teaspoons (6 grams) kosher salt
½ cup (122 grams) mashed cooked peeled russet potato (see Note)
½ cup (120 grams) plus 1 tablespoon (15 grams) whole milk, divided
¼ cup (57 grams) unsalted butter
¼ cup (60 grams) reserved potato cooking water or water (see Note)
2 large eggs (100 grams), divided

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and salt.
2. In a medium saucepan, heat mashed potato, ½ cup (120 grams) milk, butter, and ¼ cup (60 grams) potato water or water over medium heat, stirring occasionally, until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm potato mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 1¾ cups (219 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 10 to 12 minutes; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Line a rimmed baking sheet with parchment.
6. Turn out dough onto a lightly floured surface. Divide into 6 portions (about 138 grams each). Shape each portion into a round. Place rounds, seam side down, at least 2 inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Gently brush top of dough with egg wash. Using a sharp paring knife or lame, score an "X" shape into top.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Let cool on pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 5 days. Tightly wrap in plastic wrap, and freeze for up to 3 months.

**We used Red Star® Quick-Rise Instant Yeast.*

Note: *You can use leftover plain (no salt, butter, or other stir-ins) mashed potatoes, or boil peeled potatoes until fork-tender and then drain, reserving the cooking water for the dough, and mash.*

SOFT SLIDER BUNS

Makes 12 buns

Sliders get their name from United States Navy sailors who would say that their small size lets them "slide down" easily. Sour cream adds fat and moisture to the dough and helps create short gluten strands, which means a tender, rich bread. Try them topped with pulled pork.

4¾ to 5 cups (594 to 625 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
1 tablespoon (9 grams) instant yeast
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) plus 1 tablespoon (15 grams) water, divided
½ cup (120 grams) sour cream
¼ cup (57 grams) unsalted butter, melted
2 large eggs (100 grams), room temperature and divided
Sesame seeds, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and salt.
2. In a medium saucepan, heat 1 cup (240 grams) water, sour cream, and melted butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 3¼ cups (406 grams) flour, beating just until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at medium-low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
4. Line 2 rimmed baking sheets with parchment paper.
5. Divide dough into 12 portions (about 93 grams each). Shape 1 portion into a round. Place, seam side down, on prepared pan, and flatten into a 3-inch disk. Repeat with remaining dough portions. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
6. Preheat oven to 375°F (190°C).
7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water; brush onto dough, and sprinkle with sesame seeds.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 5 days. Tightly wrap in plastic wrap, and freeze for up to 3 months.

S'mores Cake, page 78

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD / STYLING BY MAGGIE HILL

Charlotte pan CHARMERS

COCONUT CAKE WITH PASSION FRUIT CURD

Make 1 (6-cup) cake

A trifecta of coconut from extract, flakes, and milk imbues the dense, pound cake-like crumb with intense flavor that is topped with refreshingly tart passion fruit. Using frozen fruit speeds up your prep time and ensures you can enjoy this cake year-round if fresh is not available.

- ¾ cup (170 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- ½ teaspoon (2 grams) coconut extract
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- ½ cup (42 grams) sweetened flaked coconut
- ¾ teaspoon (3.75 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ¼ cup (60 grams) whole buttermilk
- ¼ cup (60 grams) canned unsweetened coconut milk
- Passion Fruit Curd (recipe follows)
- Garnish: toasted sweetened flaked coconut

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. In a medium bowl, whisk together flour, flaked coconut, baking powder, and salt. In a small bowl, whisk together buttermilk and coconut milk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition.
4. Spray a 6-cup charlotte cake pan with baking spray with flour. Using a pastry brush, brush spray into nooks and ridges of pan to evenly coat pan. Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Transfer cake to a serving plate. Spread Passion Fruit Curd onto cake. Garnish with toasted coconut, if desired. Cover and refrigerate for up to 3 days.

Passion Fruit Curd

Makes 1¼ cups

- 1¼ cups (300 grams) thawed frozen passion fruit purée
- ½ cup (100 grams) granulated sugar, divided
- 2 large egg yolks (37 grams), room temperature
- 2 tablespoons (16 grams) cornstarch
- 2 teaspoons (2 grams) lemon zest
- ½ teaspoon (1.5 grams) kosher salt
- 2 tablespoons (28 grams) unsalted butter

1. In a small heavy-bottomed saucepan, bring passion fruit purée and ¼ cup (50 grams) sugar to a low boil over medium heat, whisking frequently until sugar dissolves.
2. In small heatproof bowl, whisk together egg yolks, cornstarch, lemon zest, salt, and remaining ¼ cup (50 grams) sugar. Gradually add hot passion fruit mixture to egg mixture, whisking until well combined. Return mixture to saucepan; cook over medium heat, whisking constantly, until thickened, 5 to 6 minutes.
3. Strain curd through fine-mesh sieve into a medium bowl, discarding solids. Whisk in butter until melted and well combined. Cover with plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool to room temperature, then refrigerate until thick and cold, at least 4 hours or up to 2 days. Whisk curd before using.

***pro tip**

If can't find frozen passion fruit purée in your area, substitute an equal amount of puréed mango.

BANANAS FOSTER BELGIAN WAFFLE CAKE

Makes 1 (6-cup) cake

Bananas Foster was invented in 1951 at Brennan's restaurant in New Orleans, Louisiana, when the restaurant owner challenged his chef to create a recipe using the fruit. This decadent cake has the familiar fluffy texture of the breakfast-food favorite with the buttery, caramelly indulgence of the saucy fruit. Serve the cake with a scoop of vanilla ice cream to truly embody this Crescent City classic.

- **2 cups (250 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **2½ teaspoons (12.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¾ cup plus 1 tablespoon (195 grams) heavy whipping cream, room temperature**
- **⅔ cup (160 grams) water, room temperature**
- **¼ cup (56 grams) unsalted butter, melted**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **Bananas Foster (recipe follows)**
- **Garnish: toasted pecans***

1. In a large bowl, whisk together flour, sugar, baking powder, and salt.
2. In a medium bowl, whisk together cream, ⅔ cup (160 grams) water, melted butter, eggs, and vanilla bean paste. Add cream mixture to flour mixture; whisk just until combined and no large dry pockets remain. (Mixture will still be lumpy; do not overmix.) Cover and refrigerate for 1 hour.
3. Preheat oven to 350°F (180°C). Spray a 6-cup charlotte cake pan with baking spray with flour. Using a pastry brush, brush spray into nooks and ridges of pan to evenly coat pan.
4. Pour batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
5. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer registers 200°F (93°C), 35 to 40 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool for 10 minutes. Carefully transfer plate to a serving platter; top with Bananas Foster. Garnish with pecans, if desired. Serve warm. Refrigerate in an airtight container for up to 2 days.

Bananas Foster

Make 2¼ cups

- **¾ cup (165 grams) firmly packed dark brown sugar**
- **½ cup (113 grams) unsalted butter, cubed**
- **¾ teaspoon (3 grams) vanilla extract**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ teaspoon (1 gram) ground cinnamon**
- **2 large firm ripe bananas (240 grams), sliced crosswise**
- **¼ cup (60 grams) spiced rum (see Note)**
- **¼ cup (28 grams) toasted chopped pecans***

1. In a large skillet, stir together brown sugar, butter, vanilla, salt, and cinnamon; cook over medium-high heat, stirring frequently, until butter is melted and mixture is bubbly. Add bananas, cut side down; reduce heat to medium, and cook until bananas are lightly browned, about 1½ minutes per side. Remove from heat; add rum (see Note). Return to heat; cook for 1 to 2 minutes. Stir in with pecans. Serve warm.

**We used Schermer Pecans.*

Note: *If you'd like to flambé the mixture, remove the pan from the heat before adding rum, then carefully ignite it using a long match or long-handled lighter. Stir in the pecans after the flame has dissipated.*

S'MORES CAKE

Makes 1 (6-cup) cake

Bring the campfire tradition to your kitchen with this fun and playful cake. We promise you'll be reaching for s'more!

- **⅔ cup (150 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar**
- **2 large eggs (100 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup plus 2 tablespoons (141 grams) all-purpose flour**
- **¼ cup (31 grams) graham cracker crumbs**
- **⅓ cup (25 grams) Dutch process cocoa powder**
- **1 teaspoon (2 grams) instant espresso powder**
- **¾ teaspoon (3.75 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **⅓ cup (80 grams) whole buttermilk, room temperature**
- **⅓ cup (20 grams) mini marshmallows, halved**
- **Chocolate Ganache (recipe follows)**
- **Graham crackers, chocolate candy bar pieces, and toasted marshmallows, to serve**

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, graham cracker crumbs, cocoa, espresso powder, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating until just combined after each addition. Fold in mini marshmallows.
4. Spray a 6-cup charlotte cake pan with baking spray with flour. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. Spread Chocolate Ganache onto cooled cake. Top with graham crackers, chocolate pieces, and marshmallows as desired. Store in an airtight container for up to 2 days.

*pro tip

Our Cinnamon Graham Crackers on page 90 are terrific to serve with this cake, but stick with store-bought graham crackers for the crumbs used in the batter.

Chocolate Ganache

Makes ⅔ cup

- **¼ cup (60 grams) heavy whipping cream**
- **4 ounces (113 grams) milk chocolate, chopped**

1. In a small microwave-safe bowl, heat cream on medium until hot. Add chocolate; cover and let stand for 5 minutes. Whisk until chocolate is melted and mixture is smooth. Use immediately.

Chocolate Chip Cookie Cake, page 81

Deep-Dish Pizza Bread, page 82

Shop the charlotte pan at *bakefromscratch.com/shop*.

CHOCOLATE CHIP COOKIE CAKE

Makes 1 (6-cup) cake

Nutty browned butter, two types of chocolate, molasses-rich brown sugar, and a pinch of espresso powder create a full-bodied, flavor-filled dough that only improves during its overnight refrigeration before baking—it's a great make-ahead treat!

- ½ cup (113 grams) unsalted butter
- 1 tablespoon (15 grams) heavy whipping cream
- ⅓ cup (67 grams) granulated sugar
- ¾ cup (165 grams) firmly packed light brown sugar
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 teaspoons (8 grams) vanilla extract
- 2 cups plus 2 tablespoons (266 grams) all-purpose flour
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon espresso powder
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 3 ounces (85 grams) bittersweet chocolate, chopped and divided
- 3 ounces (85 grams) milk chocolate, chopped and divided
- Vanilla Bean Buttercream (recipe follows)
- Garnish: flaked sea salt, shaved chocolate

1. In small heavy-bottomed saucepan, melt butter over medium heat. Cook, stirring occasionally, until butter turns a golden brown and has a nutty aroma, 4 to 5 minutes. Immediately pour into a heatproof bowl; let cool for 10 minutes. Add cream; let cool completely.

2. In the work bowl of a stand mixer fitted with the paddle attachment, beat butter mixture and sugars at medium-high speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating until well combined after each addition. Beat in vanilla.

3. In a small bowl, whisk together flour, salt, espresso powder, baking powder, and baking soda. Add flour mixture to butter mixture, beating on low speed until just combined. Stir in 2.5 ounces (71 grams) bittersweet chocolate and 2.5 ounces (71 grams) milk chocolate, and beat until combined.

4. Spray a 6-cup charlotte cake pan with baking spray with flour. Using a pastry brush, brush spray into nooks and ridges of pan to evenly coat pan.

5. Sprinkle remaining 0.5 ounce (14 grams) bittersweet chocolate and remaining 0.5 ounce (14 grams) milk chocolate all over bottom of prepared pan. Press dough evenly into pan. Cover with plastic wrap, and refrigerate at least overnight or up to 3 days.

6. Preheat oven to 350°F (180°C).
7. Bake until edges are golden brown and top looks dry, 40 to 45 minutes. Let cool in pan for 15 minutes. Invert cookie onto a wire rack, and let cool completely.
8. Spoon Vanilla Bean Buttercream into a pastry bag fitted with a medium star piping tip (Ateco #828). Pipe buttercream onto cookie as desired. Garnish with sea salt and shaved chocolate, if desired. Store in an airtight container for up to 3 days.

Vanilla Bean Buttercream

Makes about 1¼ cups

- **½ cup (113 grams) unsalted butter, softened**
- **¼ teaspoon kosher salt**
- **1¼ cups (150 grams) confectioners' sugar**
- **1½ teaspoons (7.5 grams) heavy whipping cream**
- **1 teaspoon (6 grams) vanilla bean paste**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy. With mixer on low speed, gradually add confectioners' sugar, beating until combined, stopping to scrape paddle and bottom and sides of bowl. Beat in cream and vanilla paste. Slowly increase mixer speed to high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

DEEP-DISH PIZZA BREAD

Makes 1 (6-cup) loaf

Deep-dish pizza meets caprese salad in this crowd-friendly snack. Fresh herbs and sweet caramelized garlic flavor the crispy-edged bread, which is topped with warm pizza sauce and melty cheese and finished with a fresh basil and tomato salad. Serve it fresh from the oven or at room temperature—and preferably alfresco!

Dough:

- **1 small head garlic (40 grams)**
- **6 teaspoons (20 grams) olive oil, divided**
- **2¼ teaspoons (6 grams) kosher salt, divided**
- **¾ cup plus 1 tablespoon (195 grams) water, room temperature (70°F/21°C to 75°F/24°C)**
- **2 cups (254 grams) bread flour**
- **1½ tablespoons (4 grams) chopped fresh parsley**
- **1 teaspoon (1.5 grams) chopped fresh rosemary**
- **¾ teaspoon (2.25 grams) instant yeast**

Pizza Sauce (recipe follows)

- **2 ounces (56 grams) whole fresh mozzarella cheese pearls*, torn or cut into pieces**
- **4 fresh basil leaves**

Topping:

- **½ cup (90 grams) cherry tomatoes, halved**
- **4 fresh basil leaves, thinly sliced**
- **1 tablespoon (14 grams) olive oil**

1. Preheat oven to 400°F (200°C)
2. Using a paring knife, cut ¼ inch off top end of garlic, keeping cloves intact. Place garlic, cut side up, on foil. Drizzle with 1 teaspoon (5 grams) oil, and sprinkle with ¼ teaspoon salt. Wrap in foil.
3. Bake until deep golden brown, about 40 minutes. Unwrap garlic, and let cool completely. Squeeze pulp into a small bowl, and mash with a fork. (You should have about 2½ teaspoons or 25 grams roasted garlic paste.)
4. In the bowl of a stand mixer fitted with the paddle attachment, place ¾ cup plus 1 tablespoon (195 grams) room temperature water and 3 teaspoons (15 grams) oil. Add roasted garlic paste, flour, parsley, 1½ teaspoons (4.5 grams) salt, rosemary, and yeast. Beat at low speed for 4 minutes; scrape paddle and bottom and sides of bowl. Beat at medium speed until dough pulls away from sides of bowl and forms a smooth, slightly sticky ball around paddle, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. (Dough should be elastic enough to not tear when gently pulled.)
5. Oil a medium bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1½ hours, folding dough in bowl every 30 minutes. (To fold, use wet or oiled hands to reach under one side of dough; gently stretch up, and fold over center. Repeat 3 more times around bowl.) (Dough will double in size.)
6. Brush a 6-cup charlotte cake pan with remaining 2 teaspoons (10 grams) oil. Turn out dough into prepared pan, and using greased fingertips, gently stretch dough to completely fill pan. (If dough is tight and will not stretch completely, let stand for 5 to 10 minutes and then try again.) Cover and let rise in a warm, draft-free place (75°F/24°C) until dough fills pan about halfway, 30 to 45 minutes.
7. Preheat oven to 425°F (220°C).
8. Bake until top of dough starts to brown and an instant-read thermometer inserted in center registers 205°F (96°C), 12 to 15 minutes. Remove from oven, and let cool in pan for 10 minutes. Leave oven on. Invert bread onto a baking sheet. Top with Pizza Sauce and cheese.
9. Bake until cheese is melted, about 5 minutes. Top with basil leaves. Let cool on pan for 5 to 10 minutes.
10. For topping: In a small bowl, stir together tomatoes, basil, and oil; spoon onto cheese. Serve immediately.

**We used BelGioioso® Fresh Mozzarella Cheese Pearls.*

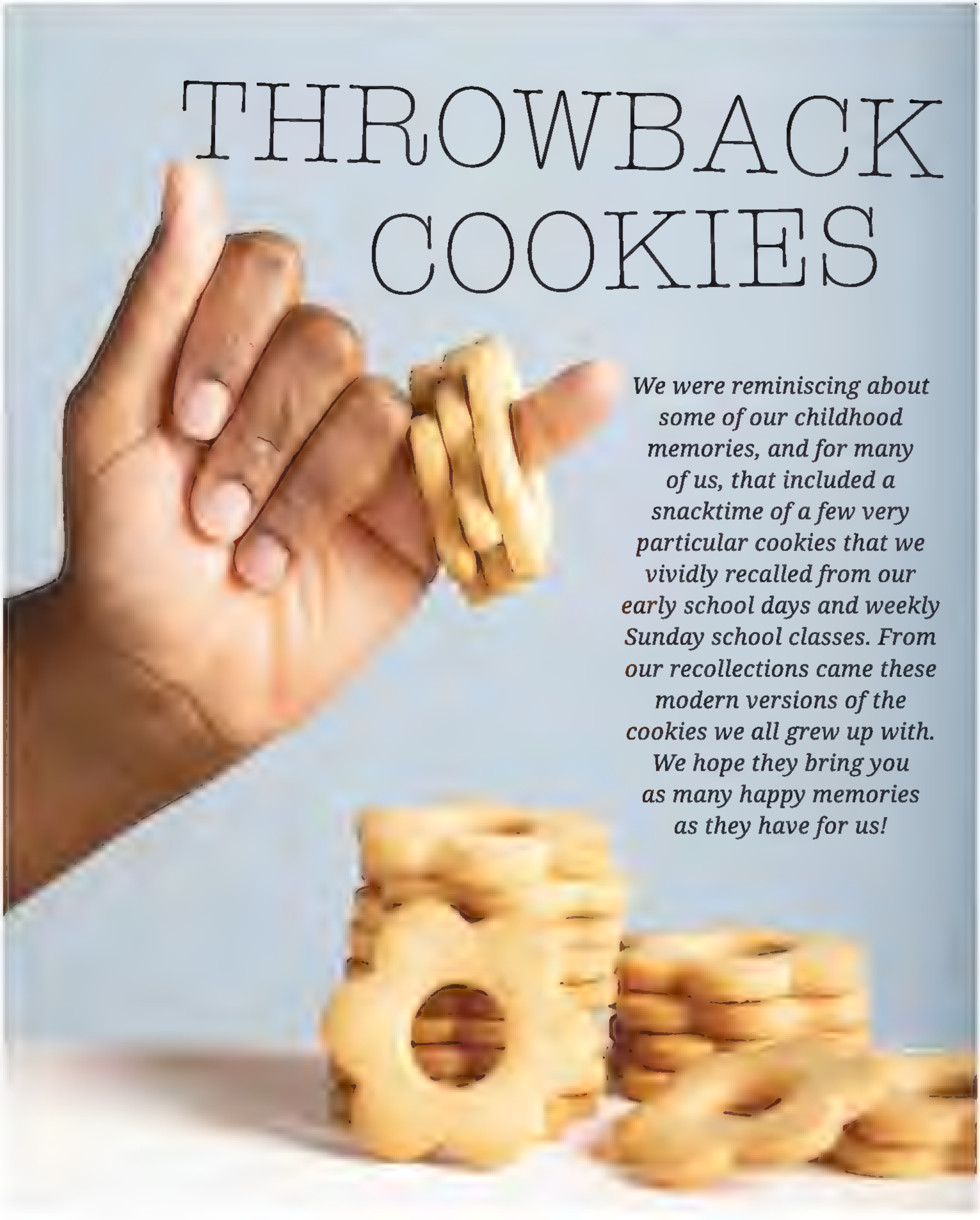
Pizza Sauce

Makes 1¼ cups

- **4 teaspoons (20 grams) olive oil**
- **½ cup (60 grams) diced yellow onion**
- **2 cloves garlic (6 grams), minced**
- **2 cups (568 grams) canned whole peeled tomatoes, roughly chopped**
- **4 teaspoons (20 grams) red wine vinegar**
- **2 teaspoons (8 grams) granulated sugar**
- **2½ teaspoons (4.5 grams) kosher salt**
- **3 fresh basil leaves**
- **1½ teaspoons fresh thyme leaves**
- **¼ teaspoon ground black pepper**

1. In a medium saucepan, heat oil over medium-high heat. Add onion and garlic; cook, stirring occasionally, until soft and fragrant, 3 to 5 minutes. Stir in tomatoes, vinegar, sugar, salt, basil, thyme, and pepper; bring to a boil. Reduce heat to medium-low; cook, stirring occasionally, until sauce has reduced to about 1¼ cups (about 303 grams), 10 to 12 minutes. Remove from heat; let cool for 15 minutes.
2. Transfer sauce to the work bowl of a food processor, and process until smooth. Refrigerate in an airtight container for up to 5 days.

THROWBACK COOKIES



We were reminiscing about some of our childhood memories, and for many of us, that included a snacktime of a few very particular cookies that we vividly recalled from our early school days and weekly Sunday school classes. From our recollections came these modern versions of the cookies we all grew up with. We hope they bring you as many happy memories as they have for us!

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MAGHAN ARMSTRONG

CHEWY OATMEAL-RAISIN COOKIES

Makes 18 large cookies

These grown-up–portioned treats bake up soft from edge to edge and will stay that way for several days thanks to moisture-attracting brown sugar and soft raisins in the cookie dough. Feel free to add a handful of chopped nuts if you like.

- ½ cup (113 grams) unsalted butter, softened
- ¾ cup (165 grams) firmly packed light brown sugar
- ⅓ cup (67 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2 cups (180 grams) old-fashioned oats
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (2 grams) ground cinnamon
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking powder
- 1 cup (128 grams) raisins

1. Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until light and fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
3. In a medium bowl, whisk together oats, flour, cinnamon, baking soda, salt, and baking powder. With mixer on low speed, gradually add oats mixture to butter mixture, beating just until combined. Stir in raisins. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 52 grams each), and place about 2 inches apart on prepared pans. Refrigerate until firm, about 30 minutes.
4. Preheat oven to 325°F (170°C).
5. Bake until edges are just set, about 18 minutes. (Centers will still seem a little soft.) Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 3 days.

FIG BARS

Makes about 40 bars

Fig Newtons have seen the inside of lunch boxes and snack bags since they were first mass-produced more than 130 years ago. Our homemade version features a rich, buttery dough surrounding a thick filling of Mission figs, which are sweeter and softer than other fig varieties, plus fresh orange zest and juice for a bright citrus accent.

Dough:
- ⅔ cup (150 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed light brown sugar
- 1 teaspoon (1 gram) orange zest
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 2⅓ cups (292 grams) all-purpose flour, plus more for dusting
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- 2 tablespoons (30 grams) fresh orange juice

Filling:
- 10 ounces (283 grams) dried black Mission figs*, stemmed and halved
- ¾ cup (180 grams) water
- ¼ cup (60 grams) fresh orange juice
- ¼ cup (85 grams) honey
- ¼ teaspoon ground cinnamon

1. For dough: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and orange zest at medium speed until pale and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Beat in egg and vanilla, stopping to scrape sides of bowl.
2. In a medium bowl, whisk together flour, baking soda, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with orange juice, beating until just combined after each addition. Turn out dough onto a sheet of plastic wrap, and shape dough into a rectangle. Wrap in plastic wrap, and refrigerate until firm, at least 1 hour.
3. For filling: In a small saucepan, bring figs, ¾ cup (180 grams) water, and orange juice to a boil over medium heat. Reduce heat, and simmer, stirring occasionally,

until almost all liquid has evaporated and figs have plumped, 7 to 10 minutes.
4. In the work bowl of a food processor, pulse fig mixture, honey, and cinnamon until a thick paste forms. Let cool completely.
5. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
6. On a lightly floured surface, roll dough into a 13½-inch square. Trim ⅛ inch off each side of dough. Cut dough into 4 (13x3¼-inch) strips.
7. Spoon cooled filling into a pastry bag, and cut a ½-inch opening in tip. Pipe a 1-inch-wide strip of filling down center of each dough strip. Using a pastry brush, brush off excess flour. Working with one strip at a time, fold sides of dough strip over filling, gently pressing seams to seal. (When folding, make sure there are no gaps between dough and filling.) Place dough logs, seam side down, on prepared pans.
8. Bake until edges are golden brown, 18 to 20 minutes. Using a bench scraper or sharp knife, immediately cut each log crosswise into 1½-inch-wide pieces; leave cookies on pans and touching each other. Let cool for 15 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 5 days.

**We used Orchard Choice/Sun-Maid California Dried Mission Figs.*

BUTTER RING COOKIES

Makes about 30 cookies

We call these cookies by so many names—daisy flowers, flower cookies, butter rings—but the most nostalgic name among our group is pinky ring cookies! Nearly all of us as kids would slip our pinky finger through the hole in the cookie and play with it like a ring as we nibbled it off. If you know, you know!

- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (100 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **1 large egg (50 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour, plus more for dusting**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and salt at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Beat in egg until combined, stopping to scrape sides of bowl. With mixer on low speed, gradually add flour, beating just until combined.

2. Turn out dough onto a sheet of plastic wrap, and shape dough into a disk. Wrap in plastic wrap, and refrigerate until firm, at least 1 hour.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

4. On a lightly floured surface, roll dough to 3⁄16-inch thickness. Using a 2¼-inch flower-shaped cutter, cut dough. Using a 1-inch round cutter, cut out center from flower shapes. Place cookies 1 inch apart on prepared pans. Reroll scraps, and cut to use all dough.

5. Bake until edges are lightly browned, 18 to 22 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 1 week.

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CINNAMON GRAHAM CRACKERS

Makes about 13 sheets/26 squares

A sprinkle of crunchy turbinado sugar on the outside gives way to the thick and slightly flaky interior of these graham crackers. Pair them with marshmallows and dark chocolate for epic s'mores all summer long!

- 1 cup (227 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed light brown sugar
- 2 tablespoons (42 grams) molasses
- ½ teaspoon (2 grams) vanilla extract
- 1¾ cups (219 grams) all-purpose flour, plus more for dusting
- 1 cup (125 grams) whole wheat flour
- 1½ teaspoons (3 grams) ground cinnamon
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- Turbinado sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in molasses and vanilla.
2. In a medium bowl, whisk together flours, cinnamon, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Turn out dough onto a work surface, and shape into a rectangle. Wrap in plastic wrap, and refrigerate for 1 hour.
3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
4. Heavily dust work surface with all-purpose flour; on prepared surface, roll dough to ¼-inch thickness. Using a 2¼-inch fluted square cutter dipped in all-purpose flour, cut dough, and place 2 inches apart on prepared pans with 2 dough pieces touching each other to create a sheet. Reroll scraps, and cut to use all dough. Sprinkle with turbinado sugar.
5. Bake until edges are golden brown and centers are set, 17 to 20 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for up to 1 week.

ICED ANIMAL CRACKERS

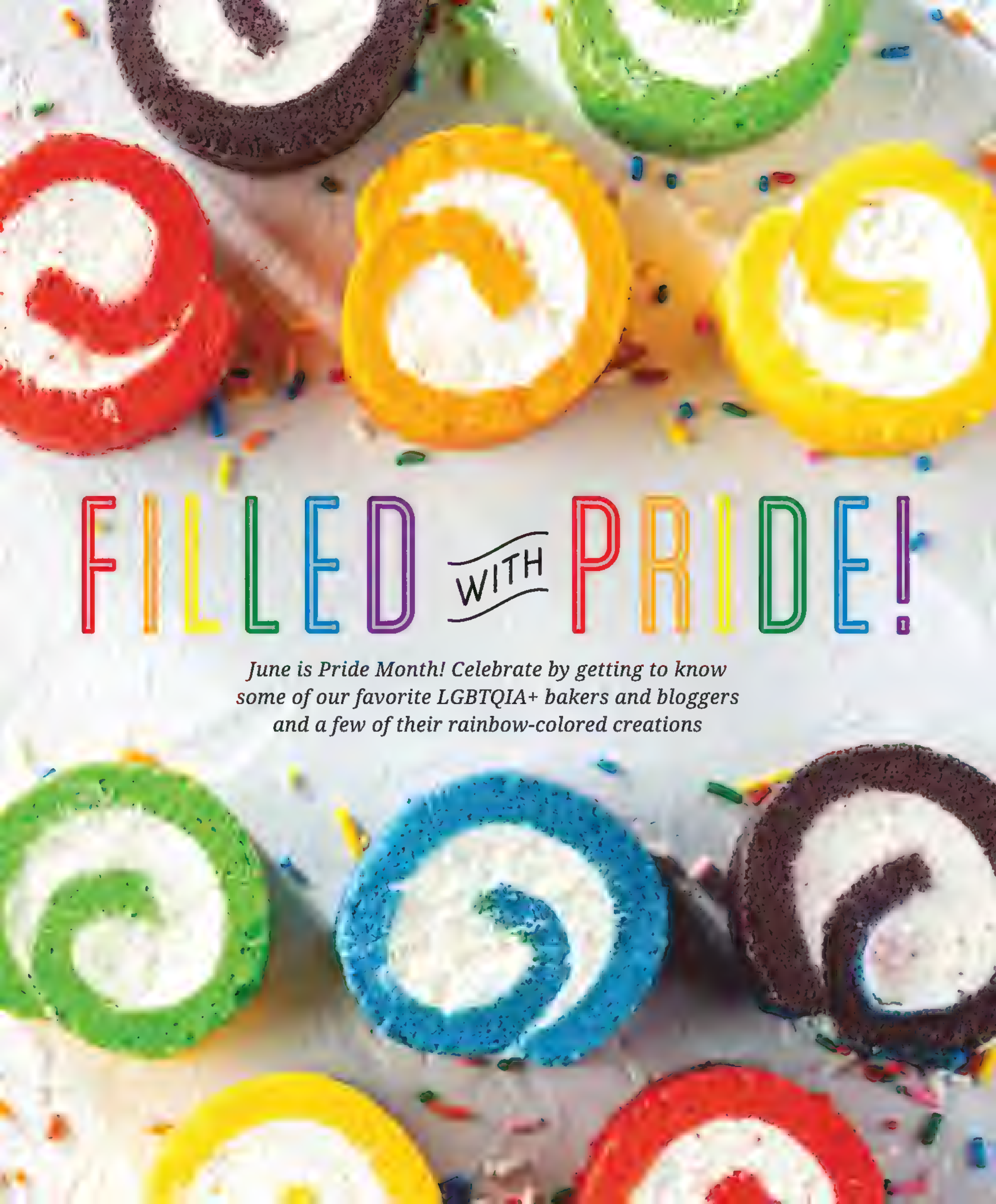
Makes about 60 cookies

These cookies remind editor-in-chief Brian Hart Hoffman of his favorite brand of animal cookies when he was a kid. A thin glaze of royal icing is painted onto the cookies, which settles in the imprints of the design and dries to a crisp finish that makes the shapes pop.

- ½ cup (113 grams) unsalted butter, softened
- ¼ cup (50 grams) granulated sugar
- 2 tablespoons (42 grams) honey
- 1 large egg (50 grams), room temperature
- 1¼ teaspoons (5 grams) vanilla extract, divided
- ¾ cup (94 grams) all-purpose flour, plus more for dusting
- ¾ cup (94 grams) whole wheat flour
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- 1 cup (120 grams) confectioners' sugar
- 1 teaspoon (5 grams) meringue powder
- 2 tablespoons (30 grams) water
- Pale pink gel food coloring

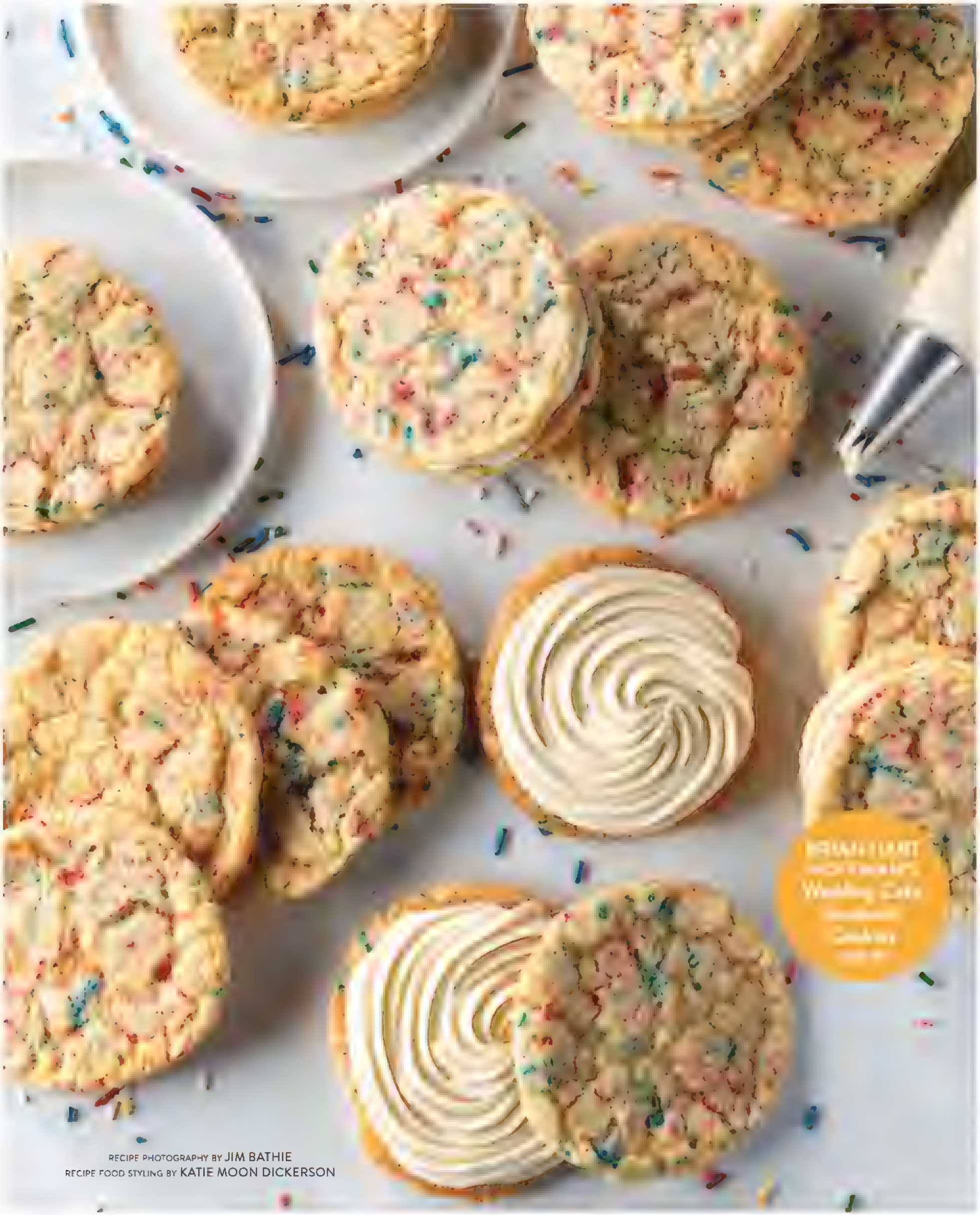
1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and honey at medium speed until well combined. Add egg; beat until combined, stopping to scrape sides of bowl. Beat in 1 teaspoon (4 grams) vanilla.
3. In a small bowl, whisk together flours, baking powder, cinnamon, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until just combined and no dry streaks remain.
4. Lightly dust work surface with all-purpose flour; on prepared surface, roll dough to ¼-inch thickness. Using assorted animal-shaped cutters, cut dough, and place 1 inch apart on prepared pans.
5. Bake until edges are set and surface is dry, 8 to 10 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
6. In another small bowl, whisk together confectioners' sugar and meringue powder; whisk in 2 tablespoons (30 grams) water and remaining ¼ teaspoon (1 gram) vanilla until smooth. Pour half of mixture into a third small bowl. Tint one bowl of glaze with food coloring as desired. Using a pastry brush or a small food-safe paintbrush, brush a thin layer of glaze onto cookies as desired. Let stand until glaze is dry, at least 2 hours or up to overnight. Store cookies in an airtight container for up to 1 week.

Shop these → cookie cutters at *bakefromscratch.com/pantry*.



FILLED WITH PRIDE!

June is Pride Month! Celebrate by getting to know some of our favorite LGBTQIA+ bakers and bloggers and a few of their rainbow-colored creations



RECIPE PHOTOGRAPHY BY JIM BATHIE
RECIPE FOOD STYLING BY KATIE MOON DICKERSON

Butterfly Bakery, ***Sable Fessler***

The mission of this LGBTQIA+-owned and -operated bakery in Nebraska is to share kindness and create a welcoming environment for all. The brightly colored walls and butterfly-themed decor add to the warm and safe atmosphere of the bakery, to which baker Sable Fessler attests. Butterfly Bakery offers a wide assortment of pastries, cakes and cupcakes, wedding cakes, cookies, and more, as well as decorating classes. The team also puts their motto of "Baking the change by creating edible art, embracing our community, and normalizing queer culture," into action; through The Butterfly Effect, the bakery's community service initiative, Sable and other team members make weekly donations to local food banks and partner with other local nonprofits to multiply their efforts and continue to make people happy through their work.

FIND AND FOLLOW:
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WEDDING CAKE SANDWICH COOKIES

Makes 15 sandwich cookies

Recipe by Brian Hart Hoffman. Adapted from *Tasty Pride: 75 Recipes and Stories from the Queer Food Community* by Tasty and Jesse Szewczyk. Published by Clarkson Potter. ©2020 by BuzzFeed, Inc.

As a child, I loved weddings and went to as many as I could. My mom was a church organist, my aunt Janice was a wedding coordinator, and my aunt Cheryl loved a good slice of cake. As I grew up and realized I was gay, my love for weddings faded. How could I love something I wouldn't be able to have myself? It saddened me to think that I wouldn't be able to celebrate my future love and my future husband along with my own wedding cake, so I became comfortable on team "I don't need a wedding to be in love, so I don't want one." Then I met Stephen. And I wanted one. After a trip to Seattle, Washington, to get legally married in the courthouse (this was 2013, two years before the nationwide ruling), we had our dream wedding at my mom's house in Alabama on a bluff at sunset, surrounded by 150 people who love us—complete with my dream wedding cake. This recipe is the flavor of that cake, with rainbow sprinkles added. Now, a celebration is never too far from reach.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar, divided**
- **2 large eggs (100 grams), room temperature**
- **1 tablespoon (18 grams) vanilla bean paste or 1 tablespoon (13 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **2¼ cups (281 grams) all-purpose flour**
- **¾ cup (95 grams) bread flour**
- **2 teaspoons (10 grams) baking powder**
- **2 teaspoons (6 grams) cream of tartar**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **2 tablespoons (30 grams) whole milk**
- **1 cup (180 grams) rainbow sprinkles, plus more for topping**
- **Wedding Cake Buttercream (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1⅓ cups sugar (233 grams) at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla paste or extract and almond extract.

2. In a medium bowl, whisk together flours, baking powder, cream of tartar, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Add milk; beat until combined. Fold in sprinkles. Cover bowl with plastic wrap, and refrigerate for at least 1 hour or up to 3 days.

3. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

4. Using a 1½-inch spring-loaded scoop, scoop dough, and roll into balls. Roll balls in remaining ⅔ cup (167 grams) sugar. Place 3 inches apart on prepared pans. Top with more sprinkles.

5. Bake until edges are lightly browned, 12 to 14 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

6. Transfer Wedding Cake Buttercream to a pastry bag fitted with a large star piping tip (Ateco #825). Pipe buttercream onto flat side of half of cookies. Place remaining cookies, flat side down, on top of buttercream. Store in an airtight container for up to 3 days.

Wedding Cake Buttercream

Makes about 4 cups

- **½ cup (113 grams) unsalted butter, softened**
- **1 (2-pound) package (907 grams) confectioners' sugar, sifted**
- **¾ cup (180 grams) whole milk**
- **1 teaspoon (4 grams) almond extract**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. With mixer on low speed, gradually add confectioners' sugar and milk, beating until smooth and well combined. Add extract, and beat until light and fluffy. Use immediately.

Brian Hart Hoffman

Brian Hart Hoffman is the editor-in-chief of *Bake from Scratch* magazine, and president/chief creative officer of its parent company, Hoffman Media. Brian made his way to baking through his love for travel and a previous career as a flight attendant. After years of traveling, stopping in bakeries all over the world, and returning home with a mission to re-create the baked goods he fell in love with, he took that same passion and launched a brand dedicated to celebrating the global baking community. *Bake from Scratch* has grown into one of the world's largest baking platforms that includes magazines, cookbooks, a podcast and YouTube channel, and worldwide in-person baking retreats. He frequently partners with No Kid Hungry and other hunger relief organizations to help end childhood hunger, putting his mission of baking the world a better place into action.

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Dan Langan,
Baked by Dan

Baked by Dan was launched on social media in 2012 as a way for Dan to share the custom cakes and desserts he was creating for a local restaurant and caterer. As social media platforms evolved, so, too, did Dan's custom creations, as well as the recipes he created for himself and his growing audience. Dan's lifelong passion for baking has led to him appearing on various Food Network shows, and he has recently published his first cookbook. Filled with 100 recipes and helpful kitchen tips for achieving professional-level results at home, *Bake Your Heart Out* is suited for bakers of every skill level.

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BIRTHDAY CAKE BISCOTTI

Makes about 16 cookies

Recipe adapted from Dan Langan

I started baking biscotti in middle school to enjoy as an after-school snack, and they are still a top request when I bake for my family. The combination of vanilla, lemon, and a kiss of almond gives these colorful biscotti a classic birthday cake flavor. If sliced almonds aren't your thing, feel free to substitute with another nut or an equal amount of white chocolate chips. Either way, these light and crunchy biscotti are sure to bring some color to your teatime!

⅓ cup (67 grams) granulated sugar
⅓ cup (73 grams) firmly packed light brown sugar
2 large eggs (100 grams), room temperature
1 tablespoon (13 grams) vanilla extract
⅛ teaspoon almond extract
Zest of 1 lemon
1¾ cups (219 grams) all-purpose flour
1¼ teaspoons (6.25 grams) baking powder
1 teaspoon (3 grams) kosher salt
½ cup (55 grams) sliced almonds, toasted
¼ cup (45 grams) rainbow sprinkles, plus more for sprinkling
Melted white chocolate, for dipping

1. Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat sugars, eggs, extracts, and lemon zest at medium-high speed until thick and pale in color and mixture falls off paddle in a ribbon, 4 to 5 minutes.
3. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture, and beat at low speed until combined, stopping to scrape bottom and sides of bowl and paddle. Add almonds and sprinkles; beat just until combined.
4. Using wet hands, divide dough in half (about 283 grams each); on prepared pan, shape each half into a log about 8 inches long and ¾-inch-thick.
5. Bake until logs feel firm to the touch, 25 to 30 minutes. Let cool on pan on a wire rack until cool enough to handle, 20 to 30 minutes. Reduce oven temperature to 300°F (150°C).
6. Gently transfer logs to a cutting board; using a serrated knife, cut logs crosswise into ¾-inch-thick slices. Place slices, cut side up, on same pan.
7. Bake until slices are firm to the touch, 15 to 20 minutes. Remove from pan, and let cool completely on a wire rack.
8. Dip end of cooled biscotti into melted white chocolate, letting excess drip off. Place on a piece of parchment paper, and top with sprinkles. Let stand until chocolate is set, 15 to 20 minutes. Store in an airtight container for up to 5 days.

Elise Smith, ***WinniE's Bakery***

Elise Smith started WinniE's Bakery as a way to honor and remember her grandmother Winnie by sharing the recipes and life lessons Elise learned from her. With recipes organized into categories—such as loss, healing, growth, and joy—Elise's food seeks to make meaning through deeper connections. Elise hosted the Magnolia Network's TV series *Baked from Scratch: Cakes*; she owns an eco-sustainable production company and is currently working on her first cookbook.

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Mike Johnson, ***MikeBakesNYC***

What began as a creative outlet for Mike Johnson while he was attending law school, the *MikeBakesNYC* blog is now home to many delicious baking recipes. While working as an attorney, Mike published his first cookbook, *Even Better Brownies*. Now a full-time blogger and cookbook author, Mike has another book under his belt, *Simple Small Batch Baking*. His colorful blog is chock-full of bakes ranging from small-batch muffins and overnight cinnamon rolls to sweet cakes and savory breads.

FIND AND FOLLOW:
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Quin Liburd, ***Butter be Ready***

Quin Liburd's love of all things culinary and photography began when she was a student at the University of Central Florida and was determined to no longer live off fast food. She quickly immersed herself in the area's farmers' markets, started researching recipes, and dove headfirst into cooking and baking and learning through self-taught trial and error. Quin launched her blog, *Butter be Ready*, in 2016 as a hobby, but it quickly grew in popularity and turned into her full-time career of professional recipe development, food styling, and food photography. Quin frequently showcases her West Indian/ Caribbean heritage in her recipes, as well as traditional Southern flavors and ingredients, and of course, plenty of butter!

FIND AND FOLLOW:
butterbeready.com, @butterbeready

CONFETTI PUDDING COOKIES

Makes about 12 cookies

Recipe adapted from Quin Liburd

Pudding mix helps to give these cookies a bakery-soft and flavorful texture while also giving those signature buttery and crispy edges—my perfect combination!

- ¾ cup (170 grams) unsalted butter, room temperature
- 1 cup (200 grams) granulated sugar
- 1 large egg (50 grams)
- 1 teaspoon (4 grams) almond or vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1 (3.4-ounce) package (96 grams) vanilla instant pudding mix
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ⅓ cup (60 grams) rainbow sprinkles

1. Preheat oven to 350°F (180°C). Line rimmed baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium-high speed until light and fluffy, 3 to 4 minutes, stopping to scrape bottom and sides of bowl and paddle. Add egg and extract, beating until combined.
3. In a medium bowl, whisk together flour, pudding mix, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Stir in sprinkles.
4. Using a 3-tablespoon spring-loaded scoop, scoop dough (about 64 grams), and place 2 inches apart on prepared pans.
5. Bake until edges are set but centers still look a little gooey, 10 to 11 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on a wire rack. Store in an airtight container for up to 4 days.

Quin's tip

I love the ripples that form on top of the cookies as they bake, but if you like a smooth finish to yours, roll the dough into balls after scooping.

Eric King, *Easy Gay Oven*

What started as sharing pictures and videos of his baked goods, *Easy Gay Oven* has turned into a successful blog that makes a mission to share "elevated, but approachable" recipes. A self-taught recipe developer, food photographer, and stylist, Eric King is known for his beautifully piped, elegantly swirled, and deliciously easy-to-make recipes. His blog includes recipes from cakes and cookies to pies and pastries, and he has even worked with clients such as Netflix and Oster.

FIND AND FOLLOW:
easygayoven.com, @easygayoven

Shane Smith

Shane Smith shares his wisdom of more than 23 years' experience in the pastry world. His website, Shane Smith's Online Cookery School, contains virtual baking classes where bakers can choose to attend live or receive a recording to watch at their leisure. Each class shows how to bake one or more recipes to perfection under Shane's careful instruction. In addition to his classes, Shane has four mini e-cookbooks where he shares 10 or more recipes, including the *Little Irish Baking eBook*.

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PRIDE SWISS ROLL

Makes 1 (13-inch) cake roll

Recipe adapted from Shane Smith

This Pride flag-inspired Swiss roll is a friendly, colourful nod to my loving community but also a reminder of the career I chose. Training as a professional chef in the early 2000s was very tough. I was a 20-year-old gay man with a love for all things pastry, and it left me a very easy target. Back then, pastry chef roles were seen as a job for female chefs, and when I expressed interest, it was seen as a weakness. Opening myself up to daily jokes in an already challenging career was tough, but I knew I had to do it. I would work my shift in the main kitchen, and when everyone else would go home, I went straight over to the pastry section to help them clean down, with the hope of watching them plate up the final few desserts. I stuck to my guns, remained focused, and I finally was moved over to the sweet section. It was joyful, freeing, everything I had imagined, and more. Twenty years later, I am still head over heels in love with my career. It's a gentle reminder to never let anyone stand between you and your dreams and to listen to your heart.

Cake:

- **5 large eggs (250 grams), separated and room temperature**
- **⅔ cup (134 grams) granulated sugar, divided**
- **2 tablespoons (28 grams) unsalted butter, melted and cooled**
- **2 tablespoons (28 grams) heavy whipping cream, room temperature**
- **½ cup (63 grams) all-purpose flour**
- **Assorted gel or paste food coloring**
- **Confectioners' sugar, for dusting**

Filling:

- **1 cup (240 grams) cold heavy whipping cream**
- **1 teaspoon (7 grams) confectioners' sugar**
- **1 teaspoon (4 grams) vanilla extract**

1. Preheat oven to 325°F (170°C). Line a 13x9-inch rimmed baking sheet with parchment paper.
2. For cake: In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites on high speed until doubled in size, 3 to 4 minutes. With mixer at low speed, gradually add ⅓ cup (67 grams) granulated sugar. Increase mixer speed to medium-high, and beat until thick and glossy, 1 to 2 minutes. Transfer egg white mixture to a medium bowl.
3. Return mixer bowl and whisk attachment to stand mixer. Add egg yolks and remaining ⅓ cup (67 grams) granulated sugar; beat at high speed until thick and pale in color, 3 to 4 minutes. Gently fold in egg white mixture just until a few white streaks remain.
4. In a small bowl, stir together melted butter and cream. Gently fold into batter just until combined. Sift flour onto batter; gently fold in just until no white streaks remain.
5. Divide batter among 6 small bowls (about 83 grams each); tint batter with food coloring as desired. Transfer each color of batter to a separate pastry bag, and cut a ½-inch opening in each tip. Pipe each color of batter into prepared pan in a row.
6. Bake until cake springs back when lightly pressed in center, 10 to 14 minutes. Let cool in pan on a wire rack for 10 minutes.
7. Lightly dust confectioners' sugar onto cake; top with a clean kitchen towel. Place a cutting board on towel, and carefully invert cake onto towel. Gently remove pan and parchment paper. Starting at one long side, roll up cake with towel into a log. Place, seam side down, on a wire rack, and let cool completely.
8. For filling: In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, confectioners' sugar, and vanilla at medium speed until medium-stiff peaks form.
9. Gently unroll cooled cake; spread whipped cream onto cake, leaving a ½-border on long side that is bottom seam. Gently reroll cake without towel, and place, seam side down, on a serving plate. Refrigerate until cake is chilled, about 1 hour, before serving. Best served same day. Refrigerate in an airtight container for up to 1 day.

Rebekah Peppler

Rebekah Peppler has a flair for translating the effortless sophistication of French culture in a laid-back, elegant way through her writing, styling, and recipes. Rebekah moved to Paris, France, from Los Angeles, California, in 2015 to gain a deeper understanding of its culture through its cuisine. She believes cooking and feeding people are separate acts and enjoys being alone while cooking and baking, which helps her be joyfully present when feeding loved ones. When not in the kitchen, Rebekah loves to travel to familiar and unfamiliar places, immersing herself in new rituals, languages, and food. In her free time, she enjoys cooking, eating, and drinking with friends in the 18th arrondissement home she shares with her partner.

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Kareem Queeman, ***Mr. Bakes***

Affectionally nicknamed "Mr. Bake" after making a birthday cake for a friend, Kareem Queeman's generous spirit and passion for baking began when he was just 8 years old. Inspired and encouraged by his mother and grandmother, Kareem spent much of his youth baking at home and in school through home economics classes and graduated from the Culinary Institute of New York at Monroe College. Today, he owns a successful bakery that is now celebrating a decade of being in operation, has made several television appearances, and was a semi-finalist for the 2023 James Beard Award for Outstanding Pastry Chef or Baker.

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origin of a classic

Key Lime Pie

Although it's the official pie of the Sunshine State, Key lime pie's refreshing flavor and creamy texture have ensured its popularity has traveled much farther and wider

BY JENNIFER KORNEGAY
PHOTOGRAPHY BY JIM BATHIE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY AARON CONRAD
STYLING BY COURTNI BODIFORD

With a crumbly crunch cutting its creamy texture and a pop of tart balancing its sweetness, a single bite of Key lime pie could have your taste buds dancing the rumba. As easy as it is delicious—a simple blend of sweetened condensed milk, Key lime juice, and egg yolks—the treat is an American classic, a Southern favorite, the official state pie of Florida, and the official dessert of Key West. There's no shortage of love for the confection that relies on its namesake citrus for its signature zip, but competing narratives of its background bring a bit of sourness to the table, too.

For decades, it was widely accepted that the pie was first made in Key West, the southernmost island in the Florida Keys, where Key limes—distinct from larger, thicker-skinned Persian limes—thrive. Keys lore says it was a lady known only as Aunt Sally, a cook at the Key West estate of Florida's first millionaire, William Curry, who made the inaugural Key lime pie sometime around the turn of the 20th century. David Sloan, author of *The Key West Key Lime Pie Cookbook* and cofounder of Key West's annual Key Lime Festival, agrees with the Aunt Sally story but says he's discovered more details.

David believes Aunt Sally was not a servant but the wife of William Curry's son, Charles. (Her name was Sarah, but Sloan claims "Sally" could have been a nickname.) He also thinks her pie could have been inspired by a snack local sponge fishermen enjoyed. They'd go out on the water for days at a time and took sweetened condensed milk, since it required no refrigeration, to put in their coffee. They'd also take limes for vitamin C and, usually, a loaf of Cuban bread. "I've heard stories saying once the bread began to dry out, they'd crumble it into their coffee cups, pour the condensed milk over it, and squeeze some lime on top before stirring it together," he says. "That would have been more of a Key lime pudding, but maybe it evolved into the pie."

But in 2017, chef Stella Parks called this history into question. As she researched Key lime pie for her cookbook *Brave Tart: Iconic American Desserts*, Parks found a recipe called Magic Lemon Cream Pie, published in 1931 by the New York Condensed Milk Company to promote its canned

sweetened condensed milk, which was created in 1856 by the company's founder, American inventor Gail Borden. The lemon pie recipe was almost identical to Key lime pie, and Stella asserted it was a recipe that must have been made by a commercial kitchen since home cooks likely would not yet have known how to bake with condensed milk because it was still a relatively new ingredient at the time. When Stella couldn't find a Key lime pie recipe predating 1935, she theorized that Keys cooks simply replaced the recipe's lemon juice with that of readily available Key limes, putting Key lime pie's provenance about 1,500 miles north of Key West and in New York City.

However, David doesn't concede to Stella's points and stresses that the absence of a "Key" lime pie recipe is irrelevant. "I've found lime pie on menus in the Keys going back to the 1920s," he says. "We didn't call it Key lime pie, just lime pie, but Key limes were *the* limes here." He notes that "Key" was only added to the name once Persian limes showed up in the Keys, and claims that "Aunt Sally" Curry had access to condensed milk prior to the appearance of the 1931 company recipe.

With no officially documented history or verifiably "first" Key lime pie recipe, the mystery surrounding the dessert's origins is intriguing, but other aspects of its past and its present are just as interesting. According to Sloan, Key lime pies made in the Keys originally used a pastry crust to hold the tangy filling. The transition to a crushed graham cracker shell, currently the most common crust, came later. And the pie's familiar flavor broke the pan mold decades ago and is now found in all manner of cakes, breads, cookies, candies, and frozen treats. Kermit's Key Lime Shop in Key West is famed for its rendition of Key lime pie but also Key lime pie slices dipped in dark and white chocolate, Key lime jelly beans, and more.

While David and others reject the proposition that the beloved pie has its roots in New York, he's more flexible when it comes to interpretations of the dessert, saying as long as Key lime is the main flavor, cooks should feel free to experiment. Try it the old way with a pastry crust (although he cautions it could get soggy), add nuts to the graham crackers, or even use chocolate cookies or gingersnaps. Pile on clouds of whipped cream, peaks of meringue, or no topping at all, as purists stress. Stir in other fruit flavors if you're feeling it. The only real no-no? "Do not put green food coloring in it; it is not supposed to be green," David says. "If you do, you can't call it Key lime pie."

Perhaps the key to Key lime pie's enduring popularity is its transportive quality: No matter where you are in the world, a forkful of Key lime pie whisks you to the sunny Florida Keys' warmth and welcoming, laid-back attitude.

KEY LIME PIE

Makes 1 (9-inch) pie

This is the modern classic version of Key Lime Pie—nubbly graham cracker crust filled with tangy, zest-flecked custard and topped with billowy whipped cream. Each bite is equal parts sweet, tart, creamy, and crunchy, and always a crowd favorite.

Crust:

- **2 cups (200 grams) finely ground graham cracker crumbs**
- **2 tablespoons (24 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **6 tablespoons (84 grams) unsalted butter, melted**

Filling:

- **1½ cups (468 grams) sweetened condensed milk**
- **1½ tablespoons (4.5 grams) Key lime zest**
- **½ cup (120 grams) fresh Key lime juice**
- **4 large egg yolks (74 grams)**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**

Topping:

- **1½ cups (360 grams) cold heavy whipping cream**
- **6 tablespoons (42 grams) confectioners' sugar**
- **½ teaspoon (2 grams) vanilla extract**

Garnish: Key lime slices

1. Preheat oven to 350°F (180°C). Lightly spray a 9-inch ceramic pie plate with cooking spray.
2. For crust: In a medium bowl, whisk together graham cracker crumbs, granulated sugar, and salt. Stir in melted butter until well combined. (Crust should hold together when pressed). Using the bottom of a measuring cup, press mixture into bottom and up sides of prepared pan.
3. Bake until crust is fragrant and set, about 15 minutes. Let cool completely on a wire rack. Leave oven on.
4. For filling: In a large bowl, whisk together condensed milk, lime zest and juice, egg yolks, vanilla, and salt until well combined. Spread into prepared crust. Using a wooden pick, pop any bubbles on surface, if desired.
5. Bake until crust is golden brown, edges are set, and center jiggles slightly when plate is gently shaken, about 30 minutes. Let cool completely on a wire rack. Refrigerate until cold and set, at least 4 hours, or overnight. (Loosely cover pie once cold if refrigerating overnight.)
6. For topping: In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, confectioners' sugar, and vanilla at medium speed until medium-stiff peaks form. Transfer mixture to a pastry bag fitted with desired piping tip; pipe whipped cream mixture onto cold pie as desired. Garnish with lime slices, if desired. Cover and refrigerate for up to 3 days.

Sweetened condensed milk may have been behind Key lime pie's creation, but Key limes themselves are just as essential. Once common in the Florida Keys, the tiny citrus fruit that's about half the size and rounder than a Persian lime, as well as less acidic, is now largely relegated to ornamental trees scattered in parks and on patios. Almost all commercial Key lime growing occurs elsewhere, mostly in Mexico and South America.

Because of Key limes' small size, some people find it not worth the effort to zest and juice them, and they're also not commonly available outside the Southern US. If you can't find fresh Key limes or choose not to use them, our recommended substitute is Persian lime zest and bottled Nellie & Joe's Famous Key West Lime Juice.

In 1968, Nellie and Joe Fernandez began hand-squeezing Key limes from their backyard tree into whatever old bottles they had and selling it out of their kitchen. Offering access to the fresh juice without the labor was a hit, and the company took off. Cheryl Millar and her husband bought the business in 1993. "Nellie had passed by the time we came in, but Joe would come by the factory often. He loved to use the juice to make ceviche," Cheryl says. "He was a real character."

Nellie & Joe's has continued to grow to meet demand. It has two facilities, one in Pompano Beach, Florida, and another in California. "We keep getting bigger, and it's because every time you open a bottle of Nellie & Joe's, you know what you are getting," Cheryl says. "It's important to carry this on for Nellie and Joe; they were real people who put their names behind this business," Cheryl says.

BERRY GOOD MUFFINS

OUR BENCHMARK CLASSIC BAKE VERSION OF A

Tall and tender, chock-full of fruit, bakery-style muffins without leaving home

cover recipe

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYL NG BY KATIE MOON DICKERSON
STY. NG BY SIDNEY BRAGIEL

BAKERY-STYLE BLUEBERRY MUFFINS

Makes 12 muffins

Editor-in-chief Brian Hart Hoffman has long been a fan of Michelle Lopez of Hummingbird High *and her techniques for fruit-filled, high-rising muffins, which influenced our creation of these dreamy muffins: a heaping helping of both whole and smashed fresh berries, lemon zest and juice for brightness, turbinado sugar for a crunchy top, sour cream and oil for a moist crumb, and a gorgeously domed top.*

- 3 cups (376 grams) all-purpose flour, divided
- 1 tablespoon (15 grams) baking powder
- 1½ teaspoons (4.5 grams) kosher salt
- 1 cup (200 grams) granulated sugar
- 1 cup (240 grams) sour cream
- 3 large eggs (150 grams), room temperature
- ¼ cup (57 grams) unsalted butter, melted
- ¼ cup (56 grams) neutral oil
- 1 tablespoon (3 grams) lemon zest
- 2 tablespoons (30 grams) fresh lemon juice
- 2 teaspoons (8 grams) vanilla extract
- 2½ cups (315 grams) fresh blueberries, divided
- 2 tablespoons (24 grams) turbinado sugar

1. In a large bowl, whisk together 2¾ cups plus 2 tablespoons (360 grams) flour, baking powder, and salt.
2. In a medium bowl, whisk together granulated sugar, sour cream, eggs, melted butter, oil, lemon zest and juice, and vanilla until well combined. Fold sugar mixture into flour mixture just until dry ingredients are moistened and some dry streaks remain.
3. In a small bowl, mash ½ cup (70 grams) blueberries with a fork.
4. In another medium bowl, stir together 1¾ cups (245 grams) blueberries and remaining 2 tablespoons (16 grams) flour. Fold mashed blueberries and blueberry mixture into batter just until combined. (Batter should still be lumpy; do not overmix.) Cover and refrigerate for at least 1 hour or up to overnight.
5. Preheat oven to 400°F (200°C). Spray 2 (12-cup) muffin pans with baking spray with flour. Fill every other muffin cup with water.
6. Divide batter among prepared wells (about ½ cup or 118 grams each), spreading into an even layer. Top batter with remaining ¼ cup (35 grams) blueberries, pressing into batter. Sprinkle with turbinado sugar.
7. Bake for 5 minutes. Reduce oven temperature to 375°F (190°C), and bake until a wooden pick inserted in center comes out clean, 12 to 17 minutes more. Let cool in pans on wire racks for 10 minutes. Gently twist and loosen each muffin; leave muffins in wells, and let cool for 5 minutes. Serve warm. Store in an airtight container for up to 3 days.

⁎*perfecting the method*

We're sharing the keys to reach new muffin heights! Starting with a high oven temperature guarantees they rise quickly and bake with a beautiful top and a tender interior. When you alternate filling every other muffin cup with batter, there's enough room for the muffins to have rounded tops and crispy edges without crowding each other, and this step also ensures they bake evenly. Smashing a handful of blueberries before adding them to the muffin batter creates a fruity burst in every bite. Resting the batter allows the starch in the flour to absorb the liquids, resulting in a thick batter that holds its shape. Don't skip spraying the muffin pan and its edges with baking spray with flour. When the muffins come out of the oven and rest for a few minutes, use a small offset spatula to gently loosen and release their edges from the pan. This helps the muffins come out of the pan cleanly without sticking.

fast fix baking

Easier than cake,
better than a brownie

CHOCOLATE DECADENCE

PHOTOGRAPHY BY JIM BATHIE · RECIPE DEVELOPMENT BY OLA AGBODZA
FOOD STYLING BY AARON CONRAD · STYLING BY MAGGIE HILL

TURTLE-GLAZED BOUCHONS

Makes 8 bouchons

These luxurious brownie-like cakes are named after the French word for "cork," bouchon, due to their oversize resemblance. Comprised of a trio of chocolates and topped with a generous drizzle of nutty caramel sauce, these desserts have a gooey, slightly saucy center that practically melts in your mouth and tastes just like turtle candies.

- **1 cup (125 grams) all-purpose flour**
- **¾ cup (64 grams) Dutch process cocoa powder**
- **1 teaspoon (3 grams) kosher salt**
- **1½ cups (300 grams) granulated sugar**
- **3 large eggs (150 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **½ cup (113 grams) unsalted butter, melted**
- **3 ounces (85 grams) dark chocolate, chopped**
- **3 ounces (85 grams) milk chocolate, chopped**
- **2 ounces (57 grams) finely chopped toasted pecans***

Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray 8 wells of a muffin pan or a 6-well popover pan with baking spray with flour.
2. In a medium bowl, whisk together flour, cocoa, and salt.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar and eggs at medium speed until light and fluffy, 3 to 5 minutes, stopping to scrape sides of bowl. Beat in vanilla. Add flour mixture alternately with melted butter, beginning and ending with flour mixture, beating until combined after each addition. Stir in chocolate and finely chopped pecans. Spoon batter into wells, filling two-thirds full (about 120 grams). (Refrigerate remaining batter while baking.)

Grab the popover pan we used for this recipe at *bakefromscratch.com/pantry*.

4. Bake until tops look shiny and an instant-read thermometer inserted in center registers 165°F (74°C) to 170°F (77°C), 20 to 25 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool for 10 minutes on a wire rack. Repeat procedure with remaining batter.
5. Serve warm with Salted Caramel Sauce. Garnish with pecans, if desired.

**We used Schermer Pecans.*

Salted Caramel Sauce

Makes about 1⅓ cups

- **1 cup (200 grams) granulated sugar**
- **4 tablespoons (60 grams) water, divided**
- **½ cup (120 grams) heavy whipping cream, room temperature**
- **1 teaspoon (3 grams) flaked sea salt**
- **6 tablespoons (84 grams) unsalted butter, cubed and softened**
- **2 teaspoons (8 grams) vanilla extract**

1. In a small heavy-bottomed saucepan, stir together sugar and 3 tablespoons (45 grams) water until moistened. Bring to a boil over medium heat, stirring just until sugar dissolves. Brush remaining 1 tablespoon (15 grams) water onto sides of pan to dissolve any sugar. Increase heat to high; cook, without stirring, until mixture is light amber-colored.
2. Remove from heat; carefully whisk in cream until smooth. Whisk in salt; add butter, a few pieces at a time, whisking until melted and smooth after each addition. Whisk in vanilla. Serve warm. Refrigerate in an airtight container for up to 1 week.

WINDOWPANE TEST

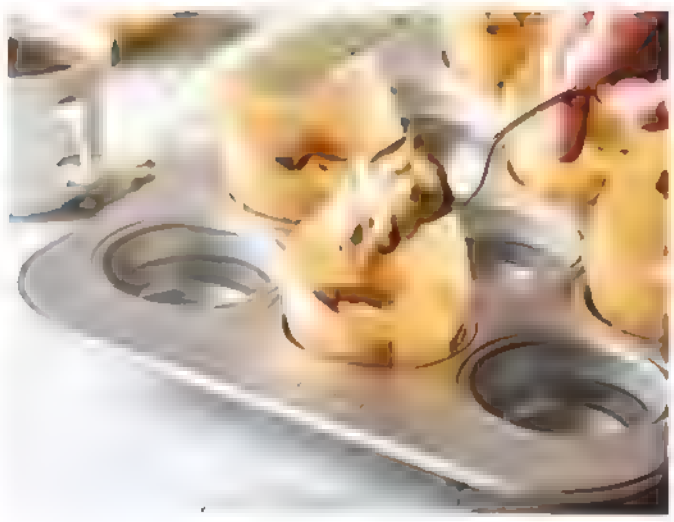
Kneading dough to develop the gluten structure is an essential part of the majority of yeasted dough recipes. But how do you know when you've kneaded enough? Enter the windowpane test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, walnut-size piece of dough. Then gently and slowly pull and rotate the dough out from its center. If the dough is properly kneaded, you will be able to stretch it—without tearing—until it's thin and translucent. If it tears or breaks during the stretch, give your dough another minute of work and then test again. If the dough is too hard to stretch, it's been overmixed.

FINGER DENT TEST

After your dough has rested the amount of time according to your recipe, lightly flour your fingertip or knuckle, and gently press about ½ inch into the surface. If your dough has properly proofed, you should be able to watch the dough spring back slightly but still show an indentation. Additionally, the dough has roughly doubled in size from its original amount. In underproofed dough, your finger dent will immediately spring back; the gluten is strong, but the carbon dioxide bubbles haven't expanded enough to allow the dough to rise to its full potential. In overproofed dough, the finger dent never fills back in; the carbon dioxide bubbles have stretched the gluten past its limits.

HIGH-RISE MUFFINS

Leaving every other cup of the muffin pan empty allows for maximum rise and doming to your muffins; adding water to the empty cups helps the pan heat evenly and prevents warping.



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Layers to Love

I've always loved a generously filled sandwich cookie, and I can always find a reason to celebrate—birthdays, anniversaries, weddings, Wednesdays—so why not celebrate by turning my cookie sandwiches into a layered cookie cake! This is so fun and easy to make, and I know you'll adore it for your celebrations, too.

WEDDING CAKE COOKIE LAYER CAKE

Makes 1 (8-inch) cake

Wedding Cake Sandwich Cookies (recipe on page 96)
Wedding Cake Buttercream (recipe on page 96)
Garnish: rainbow sprinkles

1. Spray 2 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. Prepare Wedding Cake Sandwich Cookies through step 2. Divide dough between prepared pans (about 582 grams each), gently pressing dough into bottom of each pan. Refrigerate until firm, about 30 minutes.
3. Preheat oven to 350°F (180°C).
4. Bake until golden brown, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spoon Wedding Cake Buttercream into a pastry bag fitted with a large star piping tip (Ateco #826).
6. Place 1 cooled cookie layer on a serving plate; pipe buttercream onto cookie layer as desired. Top with remaining cookie layer; pipe remaining buttercream on top as desired. Garnish with sprinkles, if desired. Refrigerate until frosting is firm before serving, 15 to 30 minutes. Store in an airtight container for up to 3 days.

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL

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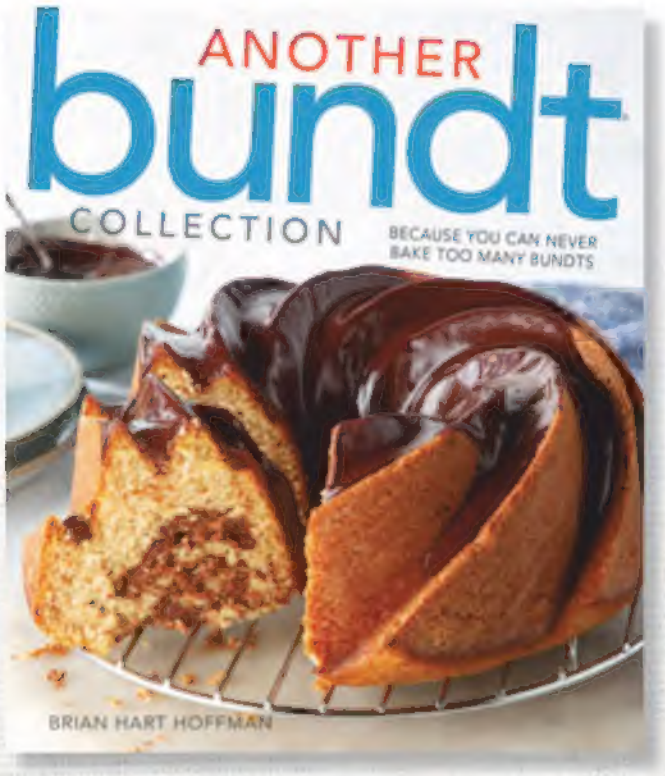

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